Garlic Sauce

Ingredients

3 Russet Potatoes (small)
1/3 c Lemon Juice
1/2 T Salt
2 Garlic Heads
1/2 c Vegetable Oil

Instructions

1.Peel the potatoes then cut into cubes and add to a pot half full of water with a dash of salt. Bring to a boil and simmer until soft. Mash and let cool.
2.Peel garlic and add to a heavy duty blender. Blend until garlic is chopped then add salt and lemon juice. Pour a light layer of oil onto garlic.
3.Puree the garlic, salt, and lemon juice on high and begin pouring a slow steady stream of the rest of the oil through the blender's lid hole until everything has mixed.
4.Add the mashed potatoes, about 2-3 tablespoons at a time and blend on high. Continue adding/blending potato until the sauce is mixed well.

Garlic Sauce

5.Transfer to a bowl and allow to chill completely in the fridge. After about an hour, the flavors will blend together nicely and the texture will take on that paste consistency.