

# Aioli

## Ingredients

*Makes 1 Cup*

- 2 egg yolks
- 1-2 garlic cloves
- 1-1½ cups oil
- 1 tsp dijon mustard
- 1 Tbs lemon juice



## What to do:

- 1) Blend the yolks, garlic, Dijon and juice together
- 2) In a slow steady stream, add the oil while blending
- 3) If too thick thin with water or more juice

# Tonkatsu Sauce

## Ingredients

- ½ cup ketchup
- ¼ cup worchestershire sauce
- 1 ½ Tbs soy sauce
- ½ tsp dijon mustard
- 1 tsp sugar (optional)

## What to do:

- 1) Whisk all ingredients together
- 2) Transfer to a squeeze bottle

