Lebanese Garlic Sauce

Ingredients

- •garlic cloves
- kosher salt
- •vegetable oil
- •lemon juice

Directions

Peel and halve the garlic cloves. Add them to a mini-food processor or blender with a little bit of kosher salt. Process until you get a paste. Add a little bit of oil and process until combine. Continue adding oil until it emulsifies into a cream. Add lemon juice to taste and mix in.