

Ginger Aioli Dressing

SCD dressing



Ingredients:

- 1 cup SCD Mayo
- 1 piece fresh ginger, peeled and grated
- 1 Garlic cloves, pressed
- 1 tsp Fresh lemon juice
- 1 Dash cayenne pepper

Directions:

- 1.) In a medium bowl, thoroughly mix all ingredients together.
- 2.) Chill at least an hour to blend flavors and thicken the aioli.

Notes / Suggestions:

- 1.) I've had good luck freezing fresh ginger knobs. They peel easily with a knife while still frozen and grate easily with a microplane grater. Portion out an amount for a given recipe size in individual snack bags and freeze together in a larger ziploc bag.