



Greek garlic sauce (skordalia)

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 4 slices of stale bread (remove the crust and soak in cold water. Squeeze to get rid of the water.)
2. 2 cloves garlic
3. 1 tbsp. vinegar
4. 2 tbsp. mayonnaise
5. 1/2 lemon (the juice)
6. olive oil
7. salt & pepper

Instructions

Put the soaked bread, the garlic, olive oil, mayonnaise, lemon and vinegar in a small blender.

Blend to form a soft paste adding salt and pepper and olive oil until you get the right density.

Taste it from time to time to check the salt and vinegar and adjust according to your desire.

You can keep it in the fridge for 4-5 days.

It is a nice dressing for grilled or fried vegetables.

In Greece, we traditionally combine this sauce with fried cod.

The photo is of a really thick garlic sauce. I usually do it a lot thinner (like cream).
