

## Garlic Sauce



Makes: 1/4 cup of sauce

### Ingredients:

- 8 cloves garlic, finely crushed and minced
- 1/4 tsp salt
- 1 1/2 tbsp extra virgin olive oil
- 2 tbsp fresh lemon juice

### Procedure:

- Add the olive oil and salt to the garlic, and let stand for 1 minute.
- Add the lemon juice to the garlic mixture, and whip with a whisk or beater until creamy.

### Per tbsp:

- Calories: 55
- Protein: 0 gm
- Carbohydrates: 3 gm
- Fat: 5 gm

This sauce is super hot and only for real garlic lovers! It makes a great sandwich spread.