

AJO

This is an adaptation of a traditional recipe. Ajo literally means "garlic." This means you need to be a garlic lover to appreciate not only the pungent aroma but also the strong flavor.

Sisters Marianne Martin Washabaugh and Joanne Martin Knudson serve this recipe during their Friday tapas night at Ficelle in Winters!

In food processor, combine until smooth:

1 c. canola oil

1 t. salt

Handful of garlic

After a few minutes, add:

1 egg

Mix thoroughly.

Crumble white bread (no crusts) and continue "whirring." If it doesn't get thick, add more bread. You can also add another egg.

Serve with cubes of crusty French bread and use as a dip.

Variations: Spread a little ajo on a cooked steak or add chopped tomatoes, cucumbers, and/or red onion to the dip.