

Patatas Aioli (Potatoes in Garlic Mayonnaise Sauce)

4 Medium Baking Potatoes Cut into 8 or 10 lengthwise wedges
2oz Olive Oil
Salt & pepper to taste

Aioli

2 Egg Yolks
1cup Olive Oil
1tablespoon Minced Garlic
1oz Fresh Lemon Juice
Salt & White Pepper to taste

Serves 4

Process:

Aioli-Place yolks in a food processor, medium speed and gradually add olive oil to form a creamy consistency. Add the garlic and lemon juice. Blend well. Serve at room temperature. Can be refrigerated, but not heated. Shelf life=24 hrs.

Process:

Potatoes- Heat oil in a medium sauté pan, add potato wedges and sauté to golden brown, crisp texture.
Drain and place on a plate, drizzle with Aioli sauce. *Serve Hot*

Presented by Chef Wayne Roe, Children's Hospital of Wisconsin