

Jalapeno - Lime Aioli

Ingredients

- 3 - 4 cloves garlic
- 1 cup mayonnaise
- ¼ cup pickled jalapeno, finely chopped
- 1 - 2 fluid ounces (depending on desired flavor)
[Monin Habanero Lime Syrup](#)
- Salt & Pepper to taste

Yield: 2 Servings

Preparation

1. Mince the garlic into a fine paste
2. Add the garlic to a small bowl, and whisk together with the rest of the ingredients
3. Wrap and refrigerate for 30 minutes to allow the flavors to develop.
4. Serve cold.

