## **Dijon Aioli**

The following recipe and photography for this post were provided by local blogger Abby Thome of <u>The Thome</u> <u>Home</u>.

## **Ingredients**

- 1/2 cup mayo
- 4 Tbsp. extra virgin olive oil
- 3 Tbsp. dijon mustard (Dick's Horseradish Mustard is fantastic)
- 1/2 tsp. garlic powder
- 1 tsp. kosher salt
- 1/4 tsp. pepper
- 1 Tbsp. parsley, chopped

## **Instructions**

1. Stir together all of the ingredients listed above and store in an airtight container in the fridge for up to 3 days.

