

Harissa Aioli

Though many North Africans resented their colonial status under the French, the influences upon their food has, for the most part, been subtle and positive.

In that vein I created this sauce, a mixture of Harissa hot paste from North Africa and Aioli—a traditional French garlic mayonnaise. I'm sure I wasn't the first to have this idea, but it's a good one nonetheless.

1 cup	Mayonnaise—see Sauces
1/4 cup	Harissa—see Miscellaneous
2 Tbs	garlic, minced
1/2 Tbs	Dijon mustard
1/2 Tbs	fresh lemon juice
1 scant tsp	cilantro
1 pinch	nutmeg

Procedure

- Put all in a food processor and blend.
- Refrigerate until needed. Will last up to a month in a sealed container.
- **NOTE:** If you are using my food processor mayonnaise, make the mayonnaise first and then add the rest of the ingredients with the following adjustment:
- REDUCE the Dijon and lemon juice to 1/2 teaspoon each.

Yield: 1 1/4 cups