

CopyCat Longhorn Steakhouse Jalapeño Aioli

Ingredients

2 cups Mayonnaise

1 Jalapeño washed, seeded and diced (use 2 or more if you like it more spicy)

2 cloves Garlic peeled

Freshly squeezed Juice of 1 Lime

3 tablespoons chopped Cilantro

1 pinch Salt

Directions

Place all ingredients into a food processor. Purée until smooth.

Taste. Add more jalapeños and/or salt, if needed.

Place into jar or plastic container. Seal and refrigerate for at least 3 hours before serving to allow the flavors to meld.