

Caper Aioli

Swick

Makes 1 cups | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

Make this aioli a bit thicker and use as a topping for any number of canapés and appetizers.

It can also be used to top foods such as tofu cutlets, mock 'crab' cakes etc.

It can also be blended and used as a dip.

Preparing the Aioli

First, gather and prepare your mise en place.

To prepare the aioli, in small bowl, whisk together the Cashew Sour Cream with all the remaining ingredients well.

Combine aioli with a variety of dishes, such as potato salad, or use as a sauce for appetizers or as a spread on sandwiches.

Step 1: Preparing the Aioli

- 1/2 cup Cashew Sour Cream
- 3 tbsp capers, chopped
- 2 tbsp red onion or shallot, minced
- 1 1/2 tbsp rice vinegar
- 1 1/2 tbsp of sweetener
- 2 tbsp fresh dill, chopped
- 1 tbsp fresh tarragon, chopped
- 1 1/2 tbsp Dijon mustard
- 1/4 tsp freshly-ground black pepper