



Greek Garlic Skordalia

It's a sauce, dip, or spread

12 ounces raw Russet or Yukon Gold potatoes, peeled, ½ inch sliced

4 garlic cloves; remove hard stem end

¼ cup lemon juice

1-1/2 teaspoons lemon zest

2/3 cup sliced almonds

½ cup (each) olive oil; water

¾ teaspoon salt

Ground black pepper to taste

Olive oil; minced chives as desired

Serve with: breads, pita wedges, veggies, meats, fish, sandwiches.

Prepare Potatoes: Place potatoes and garlic cloves in medium saucepan; cover completely with cold water. Bring to a boil; reduce heat to low/boil or

simmer; cook until tender, about 18 to 25 minutes. Remove garlic cloves from water; when cool enough to handle, squeeze out garlic.

Prepare Garlic Mixture: Place soft garlic, lemon juice, lemon zest, almonds, oil, water, and salt in blender; process until very smooth about 45 seconds.

Prepare Potato Dip, Spread, or Sauce: Drain potatoes; using about a third of hot potatoes at a time, process into food mill over medium bowl. Slowly, stir prepared garlic mixture into potatoes until smooth. Season with salt and pepper to taste; transfer to serving bowl. Drizzle with extra oil; sprinkle with chives. Serve warm or at room temperature. Refrigerate for up to 3 days. Let sit covered at room temperature for 30 minutes before serving.

To Serve: Serve as a dip, spread, or sauce with grilled handheld breads, pita wedges, or crusty breads. It is also delicious served with Greek batter-fried salted cod, as a side dish with boiled beets, or to accompany meat or fish dishes. Serves: 6 to 8

Inspired by: Cook's Illustrated, February 2021.

About Skordalia: Skordalia is a Greek garlic dip or spread made by combining crushed garlic with a thick base such as day-old bread or pureed potatoes. It uses lots of olive oil and either fresh lemon juice or wine vinegar. Some recipes add nuts such as almonds or walnuts.

This type of recipe can be found in many countries such as France or Spain that have aioli and allioli. The Lebanese have toum and Turks enjoy tarator.

About the Recipe: If you love garlic, you will love this amazing classic Greek recipe. It is made with simple ingredients, riced potatoes, lemon juice, lots of garlic and olive oil. Serve it to accompany grilled meats, seafood, and fish, or as a dip for bread, raw vegetables, or toasted pita triangles.

Hint: Toasting Pita Triangles

Preheat oven to 400 degrees F. Cut pita pockets or flatten bread into desired bite-sized triangles. Brush lightly with olive oil; bake 8 to 10 minutes or until lightly crisp.