



Skordalia

2 potatoes Mashed
Kosher salt
8 cloves garlic, minced
3/4 cup whole blanched almonds
1/2 cup extra-virgin olive oil
1/2 cup sparkling water
5 tablespoons freshly squeezed lemon juice
3 tablespoons white wine vinegar
Freshly ground black pepper

On a cutting board, lightly sprinkle the garlic with a generous pinch of the salt and smash it into a fine paste with the side of a cooks knife.

In a food processor, combine the garlic, almonds, and oil and puree into a paste. Mix the oil mixture into the potatoes until incorporated; then mix in the 1 tablespoon and 1 teaspoon salt, water, lemon juice, and vinegar and season with pepper, to taste. Serve.

Recipe provided by Fox Run Vineyards Executive Chef Frank Caravita