PRIMAL GUIDE

Tallow Garlic Aioli (Carnivore Version)

PREP 10 MIN • YIELD 4 SERVINGS

INGREDIENTS

- 2 egg yolks
- ½ cup beef tallow, liquid but not hot
- salt to taste
- 1 clove raw garlic (optional)
- splash of lemon (optional)

STEPS

1. Whisk egg yolks in a bowl.
2. Slowly drizzle in liquid tallow while whisking continuously to emulsify.
3. Add salt, garlic, and lemon if using.
4. Keep refrigerated and use within 3 days.

Not medical advice. Talk with your doctor about your diet.

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