

## Greek Garlic Potato Sauce (Skordalia)

Total Time: 50 min

Ingredients Yield: about 3 cups

Level: Easy

### Ingredients:

2 russet potatoes (about 1 pound), scrubbed

Kosher salt, as needed, plus 1 tablespoon and 1 teaspoon

8 medium cloves garlic, minced

1/2 cup extra-virgin olive oil

1/2 cup water

8 tablespoons freshly squeezed lemon juice

Freshly ground black pepper

### Directions

Put the potatoes in a medium saucepan and cover with cold water by 2 inches and season generously with salt. Bring to a boil over high heat, lower the heat to maintain a gentle simmer and cook until very tender, about 30 minutes. Drain the potatoes and let cool slightly.

Rub the skins off the potatoes and discard them. Coarsely chop the potatoes.

In a food processor, combine the potatoes, garlic, oil, lemon juice and water and puree into a liquid about like cake batter. Add more water until it becomes a heavy sauce. Season with pepper, to taste. Serve as a dip or over vegetables.