**Ingredients**
- 3 medium potatoes
- 8-12 cloves fresh garlic
- 1/3 cup olive oil
- ½ cup red wine vinegar
- juice of 1/2 lemon
- Salt

**Skordalia**  
(Potato and Garlic Dip)

**Directions**
1. Peel potatoes and cut into large chunks. Boil them until tender but not mushy.
2. Drain them and let them dry a bit.
3. Put them in a food processor with the fresh cloves of garlic and a hefty pinch of salt.
4. Pulse until combined and no large pieces of garlic remain.
5. Add liquids little by little, alternating and pulsing until combined.
6. Taste as you go, adding salt and more of any of the liquid ingredients to your desired flavor. Serve on bread or as a side dish, to dip sausages or fish.