

Lemon Basil Sauce



- 2 cups torn *basil* leaves
- ¾ cup light mayonnaise
- 1 teaspoon freshly grated lemon peel
- 1 tablespoon fresh lemon juice
- 1 clove garlic, chopped

Process in a blender or food processor until smooth. Scrape into bowl; cover surface directly with plastic wrap to keep out air. Refrigerate. Stores well.