

FoodSense with Chef Feker

Chef Feker's Roasted Garlic Dip

Ingredients

4 cloves garlic, peeled and cleaned

Olive oil

¼ cup Extra Virgin olive oil

½ cup grated Parmesan

Salt and white pepper

Directions

Place the garlic in a medium saucepan and season lightly with salt and pepper. Add enough olive oil to just cover the garlic. Place the pan over a medium flame. When the oil just starts to bubble, turn off the flame and wrap the pan tightly with aluminum foil and place in a 375 degree oven.

Roast the garlic until lightly browned and soft, about 35-45 minutes. When the garlic is done, strain the oil off into a separate container.

When the oil has cooled, mix in the Extra Virgin olive oil. You may store the garlic oil in the refrigerator for up to two weeks.

In a small mixing bowl, use a potato masher to break up the roasted garlic. When the garlic is mashed but not smooth, add the grated Parmesan and season with salt and pepper.

Serve the garlic dip with warm crusty bread. You may garnish the dip with the roasted garlic oil, grated Parmesan and fresh cracked black pepper.



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