

Roasted Garlic Dip



Serves 4

1 garlic bulb, fresh

2T olive oil, divided use

1c walnut halves, toasted

1 1/2c Feta cheese

1/2c milk

1t oregano, dried

1/4c flat~leaf parsley

black pepper

1/2t red pepper flakes

Preheat oven to 400. Do not peel garlic but cut top off, keeping bulb whole. Place garlic on sheet of heavy~duty foil and sprinkle with 1T of olive oil. Tightly close foil and roast in oven for 45 minutes. Remove from oven, let cool and remove skins.

Combine walnut, feta cheese, milk, oregano, parsley, black pepper, red pepper and garlic in food processor. Pulse. Add olive oil and process until smooth.

Serve with crackers or toasted bread.

Prepare Ahead Tip

Keeps well in refrigerator for up to 48 hours.