

Roasted Garlic Jalapeno Dip



Once you start eating this dip, you wont' be able to stop!

Makes 1 cup

4 heads galric	1/4c onion, chopped
1 large jalapeno, top, ribs and seeds removed	1/4c vinegar
	1/2c olive oil

Cut the tops off the heads of garlic. Preheat oven to 400 degrees. Place garlic on individual foil squares, top with olive oil, twist tightly closed and place on baking sheet. Repeat process with jalapeno pepper. Roast 25~35 minutes or until garlic cloves are soft. Let cool.

Squeeze roasted garlic out of heads and into food processor. Add jalapeno and onion. Pulse until finely chopped.

Add vinegar and blend until smooth. With food processor running, add olive oil in a slow, steady stream until garlic dip begins to emulsify. You may not use the entire 1/2c of oil.

This should be the consistency of a runny mayonnaise. Serve with warm pita wedges.

Prepare Ahead Tip

Refrigerate in tightly covered container for up to 7 days.