

Skordalia <Greek Garlic Dip>



This is my interpretation of an amazing dip I had at George's Place in Long Beach last week

Serves 8

2 1/2c white potatoes, peeled, cut into 1" cubes	1/3c + 1T olive oil
1 large leek, green part removed, sliced	3T lemon juice, freshly squeezed
2t salt ~ for potato water	1/4t salt
10 garlic cloves* ~ crushed in garlic press	1/4t black pepper, freshly ground

Put potatoes and leek in large stock pot, cover with water and add 2t salt. Bring to a boil and cook until potatoes are very soft ~ approximately 15 minutes. Strain potatoes and leeks, reserving at least 1c cooking liquid.

Place potato~leek mixture into food processor. Add crushed garlic, olive oil, lemon juice and salt and pepper. Pulse several times until the mixture is no longer chunky. Add reserved cooking water, 1/4c at a time and blend until creamy. Do not over process or potatoes may become "gummy." Taste and adjust seasonings.

* If you like a milder garlic flavor, roast the garlic for this recipe. Cut the top off of a head of garlic, place on a square of foil and add 1T olive oil over the top of the garlic. Wrap garlic tightly, place on baking sheet and roast at 400° for 45~60 minutes. Allow to cool, squeeze garlic from head and use as directed.

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