

Cleo Coyle's Roasted Garlic Veggie Dip

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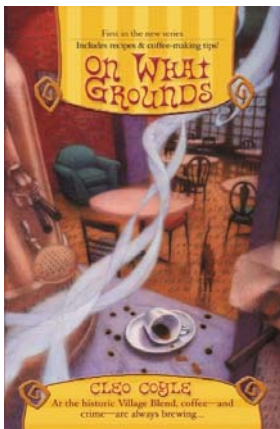
Makes 1 cup

30 cloves garlic
2 teaspoons virgin olive oil
1/2 cup plain yogurt
1/2 cup sour cream
1/2 teaspoon lemon juice
Salt and pepper to taste



Step 1 — Roast the garlic: Place 30 cloves of fresh, peeled garlic into a baking dish in a single layer. Add 1 teaspoon of olive oil and a splash of water. Lightly toss to coat. Cover with aluminum foil and bake at 350° F. for 30 to 40 minutes. You are looking for your cloves to display some nice caramelized color (without going to the Dark Side). Check them out at 30 minutes, stir them around and continue cooking uncovered until you've reached the level of "roasted" flavor that you prefer. Remove from oven and set aside.

Step 2 — Mix dip: Mash up the 30 roasted garlic cloves with the remaining teaspoon of olive oil. (The garlic will be very soft after roasting and you can simply mash it up with the prongs of a fork.) In a small bowl, combine the plain yogurt, sour cream, and lemon juice. Stir in the mashed up garlic and chill the dip. The longer you chill it, the more the roasted garlic flavor will develop. Serve with your favorite raw vegetables, and....



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