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Roasted Garlic Spread

I found this recipe on a hand written note. I have no idea who gave it to me, but I do remember that it's delicious.

Ingredients:

1 whole garlic bulb, about 2 inches in diameter
Olive oil
2 packages cream cheese
1/2 cup mayonnaise
1 jar (2 oz.) slice pimento, drained
2 tsp. freeze dried chives

Directions:

Heat oven to 400 degrees. Lightly brush outside of garlic bulb with oil and place in shallow baking pan. Roast 30 minutes, set aside to cool.

Mix cream cheese, mayo, pimento and chives.

Remove and discard outside of garlic cloves and mash well. Add to cream cheese mixture and chill. Serve on your favorite cracker.

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