

CREAMY GARLIC DRESSING

This luscious homemade dressing uses a whole head of sweet roasted garlic with mayonnaise, buttermilk, fresh thyme and seasonings. Perfect for as a dip for veggies or topping your favorite salads.

SPECIAL EQUIPMENT:

- mini food processor

INGREDIENTS:

FOR THE ROASTED GARLIC:

- 1 head garlic
- 1 teaspoon olive oil
- sprinkle salt

FOR THE CREAMY GARLIC DRESSING:

- 1 head roasted garlic skins removed
- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{2}$ cup buttermilk
- $1\frac{1}{2}$ tablespoons white wine vinegar
- $1\frac{1}{2}$ teaspoons Worcestershire sauce
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon white pepper (can use black if you don't have white)
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon fresh chopped thyme

ROAST THE GARLIC:

- Preheat the oven to 375°.
- Place the head of garlic on its side and cut $\frac{1}{2}$ " to $\frac{3}{4}$ " off the stalk to reveal the cloves inside. Drizzle with olive oil and sprinkle with the salt.
- Wrap the garlic in foil and roast for 30 – 35 minutes or until tender. Set aside until cool enough to handle.

MAKE THE CREAMY GARLIC DRESSING:

- Remove the roasted garlic from the skins, by squeezing the bottom of the cloves (the part that's not trimmed away). The whole garlic cloves will easily come out.



- Transfer the garlic to the bowl of a mini food processor.
- Add the mayonnaise, buttermilk, vinegar, Worcestershire sauce, kosher salt, white pepper, onion powder and fresh thyme. Secure the lid on the machine and pulse until the garlic cloves are smooth and no lumps are visible.
- Transfer the dressing to a glass jar with a tight-fitting lid and refrigerate for several hours to thicken.
- Use as a salad dressing, dip for raw vegetables, or sauce over cooked veggies or proteins.

NOTES:

If you like a thicker dressing, add an additional 1/4 to 1/3 cup of mayonnaise and blend until smooth.