

RECIPE OF THE WEEK

Roasted Garlic Dressing

Ingredients

- 2 tbsp. French shallots – chopped
- 1- 1/3 cup Apple Cider Vinegar
- 1 tsp. Dijon Mustard

- 1/2 tsp. Salt
- Pinch of white pepper
- 1 egg white
- 6 cloves garlic
- 1 cup Olive Oil



Preparation

1. Roast garlic in a 360-degree oven until softened and lightly browned (for about 20 minutes)
2. Then, in a blender, blend all ingredients except olive oil
3. While blender is running, add oil in a thin stream until emulsified
4. Done! Serve Roasted Garlic Dressing immediately

