

ROASTED GARLIC DRESSING



INGREDIENTS

- 1 head garlic
- 2 tablespoons red wine vinegar
- 2 teaspoons Dijon mustard
- 3 tablespoons freshly grated Parmesan
- 1/3 cup olive oil
- 1/2 teaspoon kosher salt, and pepper to taste

DIRECTIONS

Roasted Garlic:

Slice the top off 1 head garlic; drizzle with olive oil, wrap in aluminum foil and roast at 400 degree until tender, about 35 minutes.

Cool and then squeeze out the cloves.

Dressing:

Blend the roasted garlic cloves, 2 tablespoons red wine vinegar, 2 teaspoons Dijon mustard, 3 tablespoons freshly grated Parmesan, 1/3 cup olive oil, 1/2 teaspoon kosher salt, and pepper to taste in a blender.



Sourced From: <https://www.blessthismessplease.com/>