



Cucumber Onion Salad Dressing ~

Middle Eastern Dressing

Ingredients:

½ Small Organic cucumber (no more than 1/3 cup)

1 pint Organic Plain Yogurt

1 Small Organic Yellow Onion (no more than ¼ cup)

Directions:

Blend in a food processor or blender.

Salt and pepper to taste.

Chill.

You can seed the cucumber but it really isn't necessary.



How To Roast Garlic

Offer the roasted cloves in one small dish with organic extra virgin olive oil in another. Your guests can dip the bread in olive oil, then smear a clove of garlic on it. Amazing!

Ingredients

Organic Garlic

Organic Extra Virgin Olive Oil

Preparation

1. Preheat the oven to 425F.
2. Remove the outer papery covering of the garlic. Slice off the top of the head so most of the cloves are exposed. Drizzle the oil over the clove heads. You will want to wrap each garlic head tightly with aluminum foil. Or put the garlic in the smallest baking dish you have. Drizzle the oil over the cloves. Fold the foil over the head to completely enclose it. Or cover the baking dish with foil. I prefer wrapping each garlic head individually, they cook faster.
3. Roast for about 50 minutes, until the garlic is completely soft. A light squeeze on the foil will tell you. Use your oven gloves if the foil is too hot for you to touch.
4. To serve, separate the head into individual cloves. Allow your guest to squeeze out the softened garlic as needed. Or squeeze out the cloves into a small serving dish. If you have leftovers, squeeze out the pulp into a small dish, cover with olive oil, and store, tightly covered, in the refrigerator for up to one month

Serving Suggestions

1. Squeeze it right on toasted french bread
2. Add roasted garlic to fresh basil pesto and goat cheese to spread on crostini or bread
3. Stuff cherry tomatoes with the mixture.
4. Serve it with crackers and a round of brie with some jalapeno jelly for a finishing touch
5. Mix roasted garlic into your mashed potatoes
6. Wonderful spread for bread instead of butter.