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Creamy, Roasted Garlic Dressing

Makes almost 2 cups of dressing

If your preferences in salad dressings lie with creamy dressings, this one is for you! Unlike pre-fabbed dressings, this one bursts with flavor from natural, readily available ingredients, and no preservatives. The creamy character arises from the tangy buttermilk, mayonnaise, and the savory roasted garlic. Minced chives add a fresh, herbal component completing the flavor profile. This wonderful dressing will elevate your salad experience to a new level!

Dressing Ingredients:

2 heads of garlic, roasted (see below)
2 tablespoons olive oil
1/2 cup mayonnaise
1 cup buttermilk
1 teaspoon fresh cracked pepper
Kosher salt, to taste
2 tablespoons minced, fresh chives

Directions:

1. Preheat the oven to 400 degrees F. Carefully cut the tops off the garlic bulb, and then drizzle the cut surface with 1-2 teaspoons of olive oil per bulb. Sprinkle with Kosher salt. Wrap the bulbs in aluminum foil, and roast in the oven for about 40 minutes, or until the roasted cloves are completely tender. Cool until the bulbs are easy to handle.
2. Remove the roasted garlic cloves from the bulb. The tender cloves should easily be ejected from the papery layers with a little thumb and finger squeeze. Blend the roasted garlic cloves with the remaining dressing ingredients, (except the chives). Blend until smooth in a blender or handheld immersion blender. Chill well before serving. Use the dressing within one week. Add the minced chives to the dressing just before serving.
3. Generously drizzle the dressing on a fresh salad. Try a salad of butter lettuce, shaved carrots, grape tomatoes halves, red onion slices, cucumber slices, avocado, and croutons.