



# Roasted Garlic Aioli

Serve this rich garlicky mayonnaise with anything, but especially with any kind of roasted vegetables.

Cut any veggies into the size you need. If you're serving as finger food on a buffet, make the pieces larger. For a side dish with a meal – smaller.

Preheat oven to 425 or 450 degrees. Toss veggies with extra virgin olive oil, salt & pepper. Spread in a single layer on parchment lined baking sheet. Roast until cooked through and slightly caramelized. Time depends on the veggies you're using and their size. Carrots take much longer than peppers. Just keep checking until they're right.

## Ingredients

1 whole bulb garlic  
1 TBSP extra virgin olive oil  
About 1 C mayonnaise  
1TBSP lemon juice  
Freshly ground pepper to taste

## Directions

1. Preheat oven to 375°
2. Cut the garlic bulb in half across the equator.
3. Drizzle with olive oil.
4. Wrap in foil or make a little dish from foil. Roast about 20 to 30 minutes, until garlic is very soft.
5. Squeeze garlic out of bulb and mash. Mix with mayo and lemon juice. Add pepper to taste.

