**Roasted garlic dip**

Ingredients

* 1 head garlic, unpeeled (original recipe: 3 heads)
* 1 tablespoon olive oil
* ½ cup sour cream
* ¼ cup mayonnaise
* 1 green onions, chopped
* 1 tablespoon red wine vinegar
* ½ teaspoon salt
* ¾ tablespoon ground black pepper

Method:

* 1. Preheat an oven to 300 degrees F (**150 degrees C**).
	2. Cut off the top of the head of garlic to expose the cloves, trimming about 1/4 inch off the top of each clove. You may need to trim individual cloves along the sides of the head. Brush the cut cloves with a small amount of olive oil, then nestle the head into a piece of aluminium foil.
	3. Bake in the preheated oven until the cloves are tender and nicely browned, about 1 hour. Remove, and allow to cool to room temperature.
	4. Once cool, squeeze the garlic cloves out of their skins and into a mixing bowl. Mash well with a wire whisk, then add the sour cream, mayonnaise, green onions, vinegar, salt, and pepper. Whisk until evenly blended, then refrigerate 2 to 4 hours to allow the flavours to blend.