

Green Onion Dip

1 head of garlic

2 Tbs olive oil

12-14 green onions, trimmed and sliced in half lengthwise

1 ½ Tbs neutral flavored oil

2/3 cup cream cheese

½ cup sour cream

salt and pepper

Heat oven to 425 F.

Slice off the top quarter of the head of garlic with a serrated knife and discard. Place the garlic in the center of a piece of tin foil with 1 Tbs of oil and a sprinkle of salt. Wrap up the garlic and place it on a baking sheet and roast for 30 minutes, until soft. Set aside and when cool, squeeze out the garlic cloves, discard the skin, and crush the garlic into a puree. Set aside

Place the green onions in a bowl and brush with the neutral oil. Sprinkle over ¼ tsp of salt and a bit of pepper. Place a spall grill pan over high heat and turn on the vent fan. When the pan is smoking hot, add the green onions and grill for 5-6 minutes, turning halfway through, until black all over. (You can also broil the scallions or do this on a grill). Set aside to cool, then finely chop. Transfer onions to a bowl and add the cream cheese, sour cream, remaining olive oil, roasted garlic puree, and ¼ tsp salt. Mix well and serve.