

Roasted Garlic Aioli

Try this easy dipping sauce for your football snacks. Great with anything. Really, just about anything.

Ingredients for Roasted Garlic Aioli:

- 1 bulb of [roasted garlic](#) (*roast in oven)
- 1 tbsp finely chopped fresh chives.
- 1 cup sour crème
- 1/3 cup olive oil
- 2 tsp white wine vinegar
- ½ tsp pepper
- ¼ tsp salt

Instructions for Roasted Garlic Aioli:

1. To [Roast the Garlic Bulb](#), peel away the outer layer of skin. Cut the pointy end of the bulb to expose the cloves. Bake in tin foil at 375 for 45 min, or until the garlic is soft.
2. Put all ingredients in a food processor and purée until smooth.