

Roasted Garlic Mayo

Ingredients

6 cloves garlic peeled

2-4 sprigs rosemary

1 tablespoon olive oil

Kosher salt

¼ cup mayo

1 teaspoon Dijon mustard

Instructions

Place garlic, rosemary in the middle of a square piece of foil. Drizzle with olive oil and cover with a pinch of salt. Fold foil over garlic and rosemary into a pouch. Place in 350 oven for about 30 minutes. Remove from oven. Open to let cool slightly. Discard rosemary. Place garlic in a bowl, reserving foil inside of pouch, and mash garlic with a fork or spoon. Add mayo, mustard, pinch of salt, and ½ teaspoon reserved oil. Mix together and serve. Works great on roast beef or prime rib sandwiches.