

# RV GODDESS: Roasted Garlic Dip

Another super-easy make-ahead dip. The garlic can be roasted up to two days prior to making the dip and the flavors are actually improved if allowed to mellow overnight.

2 heads garlic  
olive oil  
8 ounces (or more) sour cream  
1/4 teaspoon Kosher salt  
1/2 teaspoon freshly cracked black pepper  
1 teaspoon fresh (or dry) thyme leaves

Heat oven to 400°. Peel the outer skins from the garlic, leaving the inner cloves intact. Slice a little off the top of each garlic head to expose the individual cloves.

Drizzle a little glug of olive oil over each head of garlic and use your fingers to coat all sides of the outer surfaces in oil and get a little oil into the crevices between each clove. Place on a 12-inch-long sheet of aluminum foil and bring up the edges to create a packet. Crimp the edges to seal. Place the packet on a baking sheet and roast the garlic in the oven for 45 minutes, or until the cloves are a nice deep brown color.

Remove from oven and carefully open foil packet. Leave to cool completely.

To make the dip, carefully squeeze (or use the tip of a knife) to remove the individual cloves from their skins. Place cloves in small bowl with the salt, pepper, and thyme. Use a fork to smash the garlic to a paste, then add about 1/4 cup of sour cream and continue mixing with a fork until smooth - but with a few crispy bits remaining. Switch to a spatula and continue to mix-in sour cream until dip has the flavor you desire, usually about one cup (8 ounces) total. Refrigerate for at least two hours before serving... but this dip is best if refrigerated (covered) overnight. Stir before serving and garnish with additional thyme springs.

NOTE: The amount of sour cream you need is going to differ with individual tastes and the strength of your garlic. I start with one cup - 8 ounces - total sour cream, let the dip rest overnight and then taste again as the flavor is magically boosted overnight. Also, you may want to double the salt if using veggies (instead of already-salty potato chips) as dippers.