

Welcome
to our
kitchen

Lebanese Garlic Dip

Yield: 16 servings (2 oz. per serving)

INGREDIENTS

Russet Potatoes, peeled	3 cups (27 oz.)
Garlic Cloves, peeled	12-14 cloves (2 oz.)
Lemon Juice, fresh	1/3 cup (2-3/4 fl. oz.)
Salt	1-1/2 tsp. (1/4 oz.)
Canola Oil	1/2 cup (4 fl. oz.)

PREPARATION

Boil potatoes until soft; mash and cool. Combine with garlic, lemon juice and salt in food processor bowl and pulse until coarsely chopped. Add canola oil and process until fully incorporated and smooth. Refrigerate for 1 hour to allow flavors to develop.

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