



Yield: 1½ cups

4 heads garlic
Olive oil as needed to roast garlic
4 ounces feta cheese
4 ounces butter
4 dried pasilla chilies
1/4 cup oil packed sun-dried tomatoes, minced
Dry sherry to taste (up to 3 tablespoons)
Kosher salt to taste
Freshly ground black pepper to taste
Minced fresh rosemary leaves or dried rosemary to taste

Preheat oven to 350 degrees F. Cut the top off the garlic heads to expose the tops of the cloves. Rub off the excess papery peel. Place the heads in a small oven-proof dish deep enough to be able to cover the garlic with olive oil. Add olive oil to cover about 1/4 inch. Roast garlic in oven until tops of cloves are a light golden color (30-40 minutes).

Remove the garlic from the oven and allow to cool. Separate cloves and peel or if the garlic is very soft, you can squeeze the garlic cloves out.

Combine garlic, feta, butter, and chilies in a food processor and blend until mostly smooth. Add tomatoes, sherry, salt, pepper, and rosemary. Pulse to blend.

Taste and adjust seasoning as needed. The sherry should not dominate but should be very definitely noticeable when you taste the dish. Go easy on the rosemary because it can become the dominant flavor note if you are not careful.

Serve with bread or crackers.



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