

## **Garlic Salad Dressing**

From your box: Garlic

1 small heads garlic, separated into cloves  
¼ cup reduced-sodium chicken broth, or vegetable broth  
1 ½ tablespoons white-wine vinegar, or cider vinegar  
¾ tablespoons extra-virgin olive oil  
¾ teaspoons Dijon mustard  
1 anchovy fillets, rinsed and patted dry  
Salt & freshly ground pepper, to taste

Bring unpeeled garlic cloves and broth to a simmer in a small saucepan over medium-low heat. Reduce heat to very low, cover and cook until the garlic is tender, about 15 minutes. Remove the garlic with a slotted spoon to a plate to cool for 2 minutes, reserving the cooking liquid. Add enough water to the cooking liquid to measure 1/8 cup.

Squeeze the cooled garlic pulp out of the skins into a blender or food processor. Add the reserved cooking liquid, vinegar, oil, mustard and the 1 anchovy; process or blend until smooth. Season with salt and pepper.

*Adapted from Eating Well*