

Ingenious Garlic Spread

Swick

Makes 4 servings | Active Time: 5 minutes | Total Time: 5 minutes

Chef's Notes

*Tarragon is a bittersweet herb that has a licorice/anise-like flavor and aroma. If you can't find tarragon-infused vinegar, you can substitute with white wine vinegar.

Step 1: Making the Spread

- 4 pieces of dry bread, cubed, soaked in water; or about 2 cups bread crumbs, soaked in water
- 1/2 cup extra-virgin olive oil
- 2 garlic cloves, minced
- 2 teaspoons tarragon vinegar*
- Salt (optional)
- Olives (optional)

Put all ingredients except salt and olives in a food processor or high-power blender and blend to the consistency of hummus.

Add salt to taste before serving. Top with olives, if desired.