

Roasted Garlic and Onion Jarlsberg Cheese Dip

Makes about 3 cups
Small slow cooker

1 large head	garlic, roasted
2 medium	onion, caramelized
2 cups	mayonnaise
2 cups	Jarlsberg cheese, shredded

1. Place garlic, caramelized onion, mayonnaise and Jarlsberg cheese into a bowl, Stir to blend. Place into small slow cooker for 1 hour on medium or low setting.
2. Serve hot with vegetables for dipping.

To Roast Garlic:

Cut about 1/4 of the top of the bulb of garlic off. Place on a piece of foil. Drizzle a few teaspoons of olive oil on top and a sprinkling of salt. Loosely seal up with foil. Place in a preheated 450°F oven for 25 minutes or until the garlic is soft. When cool enough to

www.georgegeary.com

To Caramelize Onion:

In a large slow cooker, place about 1/4 inch of water into the bottom of the slow cooker, fill with as many sliced onions you can, sprinkle 2 tbsp of granulated sugar, and 1 tsp of Worcestershire Sauce. Place on low heat for 8 hours and the onions will be done.