

## **VEGAN HOLIDAY DIP** by Ashley Madden

Makes 6 to 8 servings / Equipment needed: food processor

Holiday parties need some dippage. This dip-spread hybrid, featuring garlic, rosemary, pomegranates, and pistachios, boasts stunning flavors, perfect for a dressed-up occasion. Serve it alongside warm bread, pita chips, Mary's Crackers, or any whole grain cracker. Vegans and non-vegans alike will love it. If you're expecting a big crowd, make two!

### **INGREDIENTS**

#### ***Dip***

8 to 10 large garlic cloves (peels left on)

1 (15 ounce/425 g) can navy beans, drained and rinsed (about 1½ cups beans)

Juice of ½ lemon

¼ cup (25 g) walnuts

¼ teaspoon sea salt

Water to thin as needed

#### **Toppings**

1 (2-inch/5 cm) sprig fresh rosemary

3 tablespoons (18 g) pistachios, chopped

3 tablespoons (18 g) walnuts, chopped (or additional pistachios)

¼ cup (40 g) pomegranate arils

### **HOW-TO**

Preheat the oven to 400°F and line a small baking sheet with parchment paper. Pierce each unpeeled garlic clove with a knife (this keeps them from exploding in the oven) and lay them on the sheet pan. Place the pan in the oven and roast for 12 to 15 minutes (they should be browned, fragrant, and soft). Take them out of the oven and let them cool.

Meanwhile make the dip by placing the navy beans, lemon juice, walnuts, and salt in a food processor. When the garlic cloves are cool enough to handle, peel them, discard the peels, and place the cloves in the food processor as well.

Process continuously. Add water 1 tablespoon at a time, as needed, to help everything come together until creamy and smooth. We want this dip to be thick, not runny.

Transfer the dip to a shallow plate or serving dish and spread it out evenly.

Remove the rosemary leaves from the sprig and finely minced them. Spread the additional walnuts, pistachios, pomegranates and minced rosemary over the dip and serve. I like to pair

this dip with warm sour dough or homemade pita chips. Any whole grain cracker will also work well.

## NOTES

**Garlic:** If you don't want to roast the garlic, use 1 large garlic cloves (crushed and peeled) instead. If you or a guest cannot tolerate garlic, you can omit just taste and reseason with salt and lemon to add more flavor. A touch of red pepper flakes will also work nicely.

**Pomegranates:** If you can't find any, you can omit or use dried cranberries instead. Something with a pop of color and a little sweetness is ideal.

**Rosemary:** If you're not a fan of rosemary or don't have any, you can omit or use fresh thyme leaves instead. Dried rosemary won't work well in this recipe.

**Nut-free:** If you need a nut-free option, swap the walnuts in the dip to 2 tablespoons of tahini, and top the dip with ½ cup of toasted pumpkin seeds instead of the walnuts and pistachios.

