

### **Roasted Garlic Vinaigrette with Lemon Zest**

1/3 cup firmly packed, peeled garlic cloves

2 tsp extra-virgin olive oil

1/4 cup white-wine vinegar

2 Tbsp water

1/2 tsp grated lemon zest

salt and pepper to taste

Preheat oven to 400. Place garlic cloves in a small roasting pan and toss with the olive oil. Roast in oven for 15 minutes, or until garlic cloves start to brown. Cover with foil and roast until garlic cloves are soft, about 10 minutes more. Remove garlic and let cool slightly. Place garlic in a food processor or blender. Add the vinegar, water, lemon zest and puree. If mixture seems too thick add a little more water. Season with salt and pepper to taste. Keep covered in the refrigerator for 1-2 days.