

Sun-Dried Tomato Spread

Recipe By Zehava Krohn



Cooking and Prep:  10
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Rosh
Hashanah, Sukkot

Diet: Vegetarian, Gluten Free,
Low Carb, Vegan

Source: Whisk by Ami
Magazine

Don't start dipping. This isn't a dip, it's a spread. Take a knife and spread a thin layer over your hot slice of challah. You only need a bit. I enjoyed this spread at a restaurant. This version tastes exactly the way I remember.

Ingredients (6)

Main ingredients

- 1 cup (2 sticks) unsalted margarine
- 5 garlic cloves or 5 cubes **Gefen Frozen Garlic**
- 1/8 teaspoon salt
- 1/2 teaspoon basil or 1 cube **Dorot Gardens Frozen Basil**

2 tablespoons Gefen Soy Milk

3/4 cup oil-packed sun-dried tomatoes

Start Cooking

Prepare the Spread

1. In the bowl of a food processor or blender, combine margarine, garlic, salt, basil, soy milk, and sun-dried tomatoes.
2. Blend to the consistency of a spreadable paste. Chill in the refrigerator before serving.

Tip:

You only need to make this once. Keep the spread in the refrigerator and it will last the entire Yom Tov season (if it's not entirely finished)!