

# Asparagus with Garlic Dip

## Ingredients

---

- 3 Asparagus (bunches, peel bottoms)
- 4 Garlic Heads (peeled)
- 1/2 c Olive Oil
- 2 T Lemon Juice
- 1 t Mayonnaise
- 1 1/2 t Sugar
- 1 t Dijon Mustard
- 0 ds Salt
- 0 ds Ground Black Pepper
- 1 T Chives (chopped)

## Instructions

---

Boil asparagus until tender, 4 to 5 minutes; drain and cool. Cook garlic in olive oil over low heat until soft, 30 minutes. Drain, reserving the oil. Puree the cooked garlic with lemon juice, mayonnaise, sugar, mustard and 1/4 cup water. Blend in 1/4 cup garlic oil. Season with salt and pepper, then mix in chives. Serve on the side with asparagus.