



Roasted Garlic Spread

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 Cup	10 MIN	40 MIN		10

Roasted garlic spread is a creamy and flavorful spread made from soft, caramelized roasted garlic blended with simple ingredients. It has a rich, slightly sweet taste and a smooth texture that makes it perfect for spreading on bread or using in recipes. This easy recipe is a great way to use roasted garlic and can be customized to suit your taste. It works well as a dip, sandwich spread, or a flavorful addition to many dishes.

Ingredients

- 1 roasted garlic bulb (*from Classic Roasted Garlic*)
- 2 tablespoons olive oil or butter
- 2 tablespoons cream cheese or yogurt (*optional for creaminess*)
- Salt and pepper to taste
- Optional: fresh herbs (parsley or chives)

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 35–40 minutes (*for roasting garlic*)
- Total Time: 45–50 minutes
- Servings: ~1 cup
- Course: Spread / Condiment
- Cuisine: International

Cooking Method

Instructions

1. Roast garlic following the classic roasted garlic method.
2. Squeeze out the softened garlic cloves into a bowl.
3. Mash the garlic into a smooth paste.
4. Add olive oil or butter and mix well.
5. Stir in cream cheese or yogurt if using.
6. Season with salt and pepper.
7. Mix until smooth and creamy.
8. Serve immediately or chill.

Cooking Tips

- Use fully softened roasted garlic for best texture
- Adjust oil or butter for desired consistency
- Blend for an ultra-smooth spread

Variations

- Add parmesan cheese for extra flavor
- Mix in herbs like rosemary or thyme
- Add lemon juice for freshness
- Make it dairy-free using olive oil only

What to Serve with Roasted Garlic Spread

- Bread or toast
- Crackers
- Sandwiches
- Wraps
- Roasted vegetables

Storage

Store in an airtight container in the refrigerator for up to **5 days**.

Reheating

Not required. Serve chilled or at room temperature.

Frequently Asked Questions

Can I use store-bought roasted garlic?

Yes, but homemade gives better flavor.

How do I make it smoother?

Blend in a food processor.

Can I freeze garlic spread?

Yes, store for up to 1-2 months.

Recipe Author

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Generated on: Jul 11, 2026 02:57

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