



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Garlic Hummus

### Ingredients

- 15 oz garbanzo beans, drained and rinsed
- 20-30 garlic cloves, depending on size
- 2 Tbs tahini
- 2 Tbs lemon juice
- $\frac{3}{4}$  tsp salt
- $\frac{3}{4}$  tsp cumin
- $\frac{2}{3}$  cup olive oil, divided

### Directions

Preheat your oven to 350F. Line a baking sheet with parchment paper. Set aside.

In a small bowl, toss the garlic in a teaspoon of oil. Spread in a single layer on the baking sheet. Bake for 12-15 minutes or until golden brown.

Place all the ingredients in a food processor using only a half cup of oil. Process until smooth. Transfer the hummus to a bowl and top with remaining oil. Stir together just before serving.

## Garlic Mashed Potatoes

### Ingredients

- 2 lb potatoes, cubed
- 8-12 garlic cloves
- 1 tsp salt
- $\frac{2}{3}$  cup butter, room temperature
- $\frac{1}{2}$  tsp pepper
- $\frac{1}{2}$ -1 cup reserved broth, if needed
- $\frac{1}{2}$  tsp oil

### Directions

Place the potatoes in a pot with the salt. Cover the potatoes with tap water until about an inch above the potatoes. Place the pot over medium high heat and cook until potatoes are tender, about 20-25 minutes.

In the meantime, preheat your oven to 350F. Toss the garlic cloves in oil and place them on a small parchment lined baking sheet. Bake them for about 10 minutes or until lightly golden brown.

Place the cubed butter and roasted garlic in a large mixing bowl. Using a hand mixer, whip the butter and garlic together to break up the garlic. Using a spider or a slotted spoon, safely transfer the cooked potatoes to the mixing bowl. Sprinkle in the pepper. With the hand mixer, lightly whip the potatoes just until the butter is incorporated. If needed, add in some of the reserved potato broth until you get the consistency you prefer.

## Garlic Croutons

### Ingredients

- 8-10 in French bread baguette
- 4 Tbsp unsalted butter
- 4 garlic cloves, minced
- 2 Tbs olive oil
- ½ tsp salt
- ½ tsp pepper

### Directions

In a small saucepan, combine all the ingredients except for the French bread. Heat over medium heat until the butter is melted. Stir to combine and let the mixture cool. Cut bread into cubes then transfer to a large mixing bowl.

Drizzle the butter and oil mixture over the bread cubes and toss until evenly coated.

Spread the bread in a single layer on a parchment lined baking sheet. Bake at 350 degrees for 20 minutes or until golden brown and crunchy. Allow to cool completely and store in an airtight container.