

Apple Guava Honey Mustard with Roasted Garlic

A delectable accent to a charcuterie board. It's a dip, spread and topping!

YIELD: 1½ cups
PREP TIME: 10 minutes
COOK TIME: 40 minutes
TOTAL TIME: 50 minutes

INGREDIENTS

- 4 medium heads garlic
- ¼ cup Extra Virgin Olive Oil, all-purpose
- 1 sheet parchment paper
- 1 sheet aluminum foil
- 4 Tbsp. GC Napa Valley Natural Apple Guava Infused Honey
- 2 tsp. sherry vinegar
- ½ cup Dijon mustard
- 1 tsp. GC Napa Valley Natural Tuscan Rosemary Leaves or 1 Tbsp. fresh
- ¼ tsp. or to taste GC Napa Valley Natural Orange Finishing Sea Salt



TO PREPARE

- Preheat oven to 400 degrees.
- Roast garlic: Remove any loose papery outer layers from the garlic heads, leaving the intact skins on the cloves. Cut off the top 1/3 of each garlic head to expose the individual cloves. Place garlic heads cut side up in the center of the parchment paper and drizzle 2-3 tsp. olive oil over each. Wrap garlic in parchment paper, then wrap in aluminum foil. Roast 40 minutes, or until cloves are lightly browned and feel soft. When cooled, use fingers to squeeze the roasted garlic cloves from their skins into a medium bowl.
- Mash garlic with a fork. Add Apple Guava Honey, sherry vinegar, Dijon mustard, Tuscan Rosemary Leaves, and Orange Finishing Sea Salt. Whisk until combined. Refrigerate.

TO SERVE

Put the Apple Guava Honey Mustard with Roasted Garlic in a decorative bowl. Serve as a spread for cheeses, crackers, breads, crostini, and pretzels. Serve as a dip with vegetables and bread sticks. Use as a sandwich condiment. With beef, pork, poultry, or lamb use mustard as a marinade before grilling/roasting or after as a garnishing glaze. Try in a salad dressing or add to your favorite potato or pasta salad recipe. The possibilities are endless!

WINE PAIRING

2015 Pietro Family Cellars Tusca Red Wine, Napa Valley (Super Tuscan)

SHOPPING LIST

- 4 medium heads garlic
- 1 jar 8 oz. Dijon mustard

FROM PREVIOUS SHIPMENTS
GC Napa Valley Natural Tuscan Rosemary Leaves

FROM YOUR PANTRY

- Extra Virgin Olive Oil, all-purpose, ¼ cup
- Parchment paper, 1 sheet
- Aluminum foil, 1 sheet
- Sherry vinegar, 2 tsp.

MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com

