

*Great recipe
ideas for our*

Oh! So Garlic



- ▶ To use as a dip, add 1 level tablespoon **Oh! So Garlic** to ½ cup mayonnaise and ½ cup sour cream.
- ▶ Add to sour cream for baked potatoes.
- ▶ Oh! So Garlic Alfredo; Sauté **Oh! So Garlic** (to taste) in ¼ cup butter. Add 25 medium shrimp. Sauté shrimp until pink. Add 1 pint whipping cream and ½ cup grated parmesan cheese. Simmer approximately 5 minutes. Finish with pepper to taste. Toss with 1 pound cooked pasta and serve.
- ▶ Creamy Crab Dip; Mix 1 can crab meat, 8 oz. softened cream cheese, 1 ½ tsp **Oh! So Garlic**, ½ cup mayo and ⅓ cup parmesan cheese. Mix all ingredients and bake in the oven at 350 degrees for 25 minutes or heat in the microwave for 4-5 minutes. Serve warm with your favourite crackers.
- ▶ Creamy Garlic Mashed Potatoes; peel and boil 5 pounds potatoes until soft. Mash thoroughly with an electric mixer, adding 12 ounces cream cheese, ½ cup butter, 2 Tbsp **Oh! So Garlic** and ½ cup milk while mixing. Place in large casserole. Top with additional butter slices and sprinkle paprika over. Cook at 350 degrees for 30-35 minutes or until heated throughout.
- ▶ Use with melted butter for lobster, crab and shrimp.