

# ROASTED GARLIC SALSA



- 1 head garlic
- 1 (16 oz) jar mild or medium garden-style salsa
- 1/4 cup sliced pitted ripe olives
- 1 T lime juice
- 1 T chopped cilantro or parsley
- 1/2 t sugar
- Tortilla chips.

Remove papery outside of garlic head, leaving head intact. Place in small ovenproof custard cup. Bake at 350 degrees for 35 minutes or until garlic is soft when knife is inserted. Cool.

Remove garlic cloves from casing and finely chop. Set aside 2 T roasted garlic; reserve remaining for another use.

In small bowl, combine reserved garlic, salsa, olives, lime juice, cilantro or parsley and sugar. Cover; chill at least 30 minutes to blend flavors. Serve with tortilla chips.