

Ingredients:

- 3 lbs. carrots
- salt
- 1/3 cup olive oil
- 1/3 cup red wine vinegar
- 4 large garlic cloves
- 1-2 T. honey
- Thai chili-garlic sauce, ground coriander and cumin, lime juice to taste
- 3/4 lb. Feta cheese
- 3/4 cup pitted Calamata olives



Roasted Carrot Dip

Peel carrots and cut into 2" chunks. Toss with a little olive oil and salt. Roast at 450 degrees until tender and some portions begin to blacken. Puiut carrots into the food processor with all ingredients except the cheese and olives pulsing until fairly smooth. Add the Feta and olives and pulse until chopped.