

Skordalia Dip

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*2 medium whole russet potatoes
1/2 cup toasted blanched almonds
1/2 cup olive oil
5 cloves garlic
juice of one lemon
salt (to taste)
pepper (to taste)
olive oil (for drizzling)
chopped parsley (for topping)*

In a saucepot, cook the potatoes in boiling water until tender, about 20 minutes. Drain, reserving 1/2 cup of the cooking water.

Let the potatoes cool slightly. Peel and then rice the potatoes into a large bowl (or mash until very smooth).

In a food processor, pulse the almonds with olive oil, garlic and lemon juice until smooth. Stir the mixture into the potatoes. Thin with the reserved cooking water as needed.

Season with salt and pepper. Drizzle with olive oil and sprinkle with parsley.

Per Serving (excluding unknown items): 977 Calories; 108g Fat (97.6% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1 Vegetable; 2 1/2 Fat.