

Curried Carrot Dip

Ingredients

7 medium carrots (about 1 pound), cut into 1-inch chunks 1/2 teaspoon ground turmeric 1 teaspoon curry powder 1 teaspoon salt 1/4 teaspoon cayenne pepper 2 tablespoons vegetable oil 1 clove garlic, minced 2 teaspoons ginger powder (or tps of freshly grated ginger) 3/4 cup yogurt 1/4 cup mayonnaise 1/4 cup chopped cilantro leaves

Directions

Preheat the oven to 400 degrees. In a large mixing bowl, combine the carrots with the turmeric, curry powder, salt, cayenne and oil. Toss to coat the carrots with the oil and spice mixture. Spread the carrots on a rimmed baking sheet, and roast for 30 minutes, until very tender and brown.

Put the roasted carrots in a food processor with the jalapeno, garlic, and ginger and puree. Add the yogurt and cilantro and process another few seconds until smooth and creamy. If the spread seems too thick add water 1 tablespoon at a time until you achieve the desired consistency. Taste, and add salt if needed. Serve warm or at room temperature with flatbread or crackers.