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Armenian Garlic Dip

This is a great way to use day-old bread, and according to the Armenians, the only way to ingest such massive amounts of raw garlic and enjoy it. Jill in Boulder, Colorado submitted this recipe. She says that this recipe is one of several gifts from her dear friend and brother Spice, a vegan gourmet chef.

Jill advises against kissing or engaging in any close-talking with non-eaters of this raw garlic dip soon after you indulge in the intense garlickyness.

5 or 6 cups whole wheat bread innards (everything except the crust)
3 medium bulbs (not cloves) garlic
1 1/2 tsp. salt
3/8 cup lemon juice (fresh if possible)
1 1/4 cup extra virgin olive oil

Soak the bread in enough water to more than cover it, and then squeeze out the extra water and set the bread aside. In a food processor, mix the garlic, salt, lemon juice, and oil until the garlic is pureed. Add the bread and run until the mixture is homogenous. Refrigerate several hours to allow flavors to develop.

Note: The garlic has a preservative quality that allows this dip to keep at room temperature in a sealed jar for about two weeks. In the refrigerator, it will keep at least as long, with a gradual intensifying of flavors that is desirable.