Garlic Walnut Dip

Ingredients

- 3 slices whole-wheat toast
- ¼ cup walnuts
- 4 cloves garlic, chopped
- 2 tablespoons fresh lemon juice
- 1 tablespoon extra-virgin olive oil
- ¾ cup water
- 2 tablespoons fresh parsley leaves
- Salt and pepper to taste



Directions



- 1. Place the toast in a food processor and process into fine crumbs.
- 2. With the motor running, add the walnuts and garlic and process until they are ground fine.
- 3. Add the remaining ingredients with the motor running and process until smooth, adding more water if the mixture seems too thick.
- 4. Scrape the mixture into a bowl and season to taste with salt and pepper.



