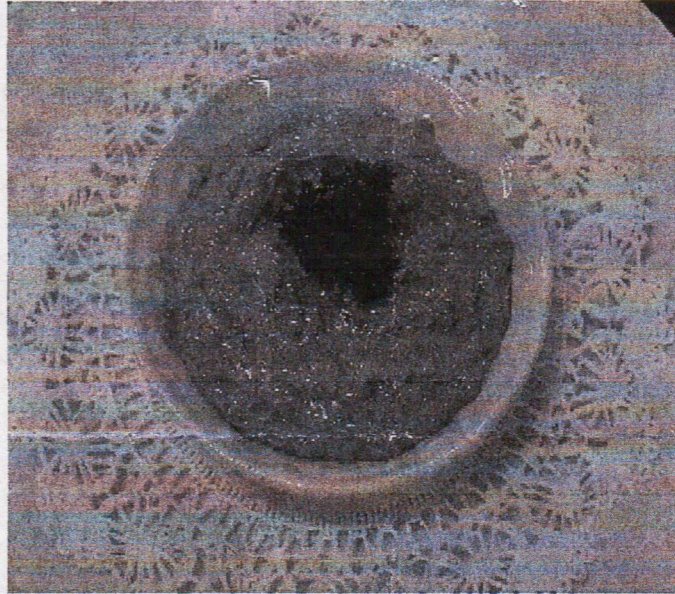


Sundried Tomato Dip



10 Servings

<i>Sundried Tomato Dip</i>		
3	tblsp	Sundried Tomatoes
400	mil	White wine
3	ea	Garlic clove crushed
100	mil	Olive oil
300	mil	Mayonnaise prepared
100	mil	Sour cream

For The Sundried Tomato Dip

A day before, combine the garlic, tomatoes and wine, allow to soak in fridge overnight. Place in a pan a bring to a boil and let cook until almost dry and cool-add the oil and place in a blender and blend to a paste add the mayonnaise and sour cream and blend until smooth, season to taste.