



garlic knot pizza dip;

1. (gar-leek not pee-zah deep)
noun. 12 garlic knots baked
around a cheesy ricotta
mozzarella dip.
2. Produces 4-6 servings.
3. Preparation 45 mins.
4. Oven temperature set to 400.

Ingredients;

pizza dough	8oz cream cheese
1 c. shredded mozzarella	½ c. grated parmesan
½ c. ricotta	¼ c. fresh basil (or 2 tsp. dried)
6 cloves garlic, minced	1 tsp. red pepper flakes
¼ c. butter, melted	2 tsp. italian seasoning
1 tsp. oregano	1 c. tomato sauce

Instructions;

1. Defrost the pizza dough according to instructions if necessary.
2. Prepare an oven safe dish by spreading tomato sauce on the bottom.
3. Divide the pizza dough into 12-14 balls. Roll each into a log, and tie into knots. Place around the outside of the dish, cover, and let rise.
4. In a medium bowl, combine cream cheese, mozzarella, parmesan, ricotta, basil (chopped), 3 cloves of garlic, and red pepper flakes. Reserve some mozzarella for topping if desired.
5. Add the dip mixture to the center of the baking dish, and top with remaining cheese if desired.
6. Melt the butter and add in the italian seasoning and oregano. Mix to combine, then coat all garlic knots generously with the mixture using a pastry brush. Reserve some for topping after baking.
7. Bake for 20 minutes, then broil for the top color. Brush knots with remaining garlic butter just before serving.