

Bagna Cauda

- 1/2 cup butter
- 12 garlic cloves, minced
- Canned anchovies, chopped
- 1 cup heavy cream

Method:

In a saucepan over medium-ish heat melt butter. Add garlic and cook until tender. Add anchovies and cream. Cook until thick. Remove from heat and chill for a minimum of two hours. When ready to serve, put pot back on heat and serve when warmed. Delicious with vegetables.