



### Garlic-Infused Olive Oil

PAREVE

½ cup olive oil  
4 garlic cloves, minced

• Mix oil with garlic in saucepan and heat 3 minutes over medium heat or microwave 1 minute. Cool.

## It's a Wrap

DAIRY, PAREVE OR MEAT

YIELD: 24 HORS D'OEUVRES  
OR 4 ENTRÉE PORTIONS

**W**raps are easy to make, look pretty, taste wonderful and appeal to people of all ages. Basically, a wrap is a flour tortilla filled with any combination of ingredients. Prepare the vegetables, spreads and dressings ahead of time. To serve, stack wraps pyramid style on a serving tray or display in a decorative basket.

### Grilled Vegetable Wraps

DAIRY OR PAREVE

<i>Olive oil for drizzling</i>	4	<i>flour tortillas</i>
1 <i>small eggplant, cut into ½-inch slices</i>	¼	<i>cup Chipotle Spread or ½ cup Hummus</i>
1 <i>medium zucchini, cut into ½-inch slices</i>	8	<i>ounces thinly sliced Cheddar cheese for dairy</i>
2 <i>red peppers, cut into thin strips</i>		

1. Preheat oven to 400°F or preheat grill. Grease cookie sheet or grill pan.
2. Drizzle vegetables with oil and grill or roast until tender.
3. Spread tortillas with Chipotle Spread or Hummus leaving 1-inch border. Top with vegetables and cheese.
4. Fold in both sides and roll up tightly. Cover with plastic wrap and chill 1 hour.
5. Slice in half diagonally and secure with toothpick or slice each into 6 bite-size portions.



### Chipotle Spread

PAREVE

2 <i>teaspoons chili powder</i>	5	<i>tablespoons lemon juice</i>
2 <i>teaspoons minced Chipotle chilies</i>	3	<i>tablespoons mayonnaise</i>
5 <i>garlic cloves, minced</i>	2	<i>tablespoons honey</i>

1. Purée all ingredients.