



Baked Salami

PREP: 50 min.

INGREDIENT LIST:

- 1 large Hebrew National salami
- 1 head garlic, peeled
- 2 Tbsp. butter
- 1 cup brown sugar
- 3 Tbsp. Dijon mustard

RECIPE INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Cut slits in the salami and insert garlic bulbs in the slits.
3. Roast in the oven for 40 minutes.
4. Melt butter in a sauté pan.

