

# Roasted Garlic Romano Butter (Spaghetti Warehouse Copycat)

Tricia Schulz  
AllRecipes.com

**Servings: 8**

**Yield: 1/2 cup**

*1/2 cup salted butter  
3 cloves roasted garlic  
2 tablespoons 2% reduced  
fat milk  
7 teaspoons pecorino  
romano cheese  
1 1/2 teaspoons dried  
parsley*

In a small bowl, mix the butter and garlic together in the bowl of a stand mixer. Beat the milk into the butter mixture using the whisk attachment until smooth and whipped. Add the cheese and parsley to the mixture. Beat until thoroughly whipped.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm.

Cut into coins to serve.

*The flavor develops if you let the butter sit for a while before serving.*

*To roast the garlic: Cut the top 1/2-inch off of a head of garlic. Place in a pan. Drizzle the exposed tops with olive oil. Cover with aluminum foil. Bake at 350 degrees for approximately 40 minutes. The garlic should be easily mashed with a fork. Use a sharp paring knife to remove the cloves from the skins.*

*You can use a food processor to blend the butter and garlic if you wish to make it smooth.*

---

Per Serving (excluding unknown items): trace Calories; trace Fat (10.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat.