Roasted Garlic

**INGREDIENTS**

- Garlic – whole heads or peeled cloves
- Olive Oil

*Roasted garlic cloves can be spread on bread like butter, used to flavor soup, added to mashed potatoes, or provide incredibly rich garlic flavor to meats if used as a marinade/rub.*

**PEAK SEASON**

July–September
**DIRECTIONS**

**To roast whole heads of garlic:**

1. Preheat an oven to 400°F.

2. Cut the garlic across the top of the head, exposing cut cloves. Place the head, roots down, on a piece of aluminum foil, drizzle the garlic with 1-2 Tablespoons of olive oil, and wrap with the aluminum foil.

3. Roast in the oven for 30-45 minutes, or until the garlic is strongly fragrant and squishes out of the heads cleanly.

4. Remove from the oven and allow to cool slightly before using.

**To “roast” peeled cloves of garlic:**

1. Place peeled garlic cloves in a small saucepan, and cover with oil by about ½ - 1”.

2. Bring to a simmer over gentle heat, and carefully adjust your stove so the oil bubbles only slightly. If you heat the oil too high, you’ll fry the garlic – which is delicious as well – instead of cooking it more gently.

3. Cook for 20-30 minutes, or until the garlic is soft and fragrant. Allow to cool, then strain out the garlic cloves from the oil. Reserve the oil for use in cooking.