

Roasted Garlic

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 1 hour

Chef's Notes

The flavor of garlic mellows and becomes sweet once it is roasted. Add roasted garlic to soups, sauces, salads, cheese platters, sandwiches, chicken, meats and pastas. The options are endless.

Roasted garlic can be stored in a sealed container in the refrigerator for a few days.

Preparing and Roasting the Garlic

To prepare the garlic, preheat your oven to 325° degrees Fahrenheit. Trim off enough of the top to expose the cloves. Place onto a piece of foil and drizzle with a bit of olive oil. If you like, you can sprinkle with a bit of salt. Close up the foil, place onto a baking tray and bake for approximately 45 minutes to an hour or until the garlic has softened through.

Once done, the garlic can be presented on a platter whole. It's easy to squeeze out from the top, or if you want to keep the cloves whole, just gently peel off the skin.

Step 1: Preparing and Roasting the Garlic

- 2 heads garlic
- olive oil
- sea salt