

Roasted Garlic

Ingredients

2 heads garlic
1 Tbsp olive oil
Aluminum foil



Directions

1. Pre-heat oven to 425° F.
2. Slice the top off each head of garlic to expose the individual cloves.
3. Place heads of garlic on a piece of aluminum foil.
4. Drizzle with olive oil to coat.
5. Wrap foil tightly around garlic.
6. Place in oven and roast for approximately 45 minutes, or until cloves are lightly browned.
7. Remove from oven and let cool.
8. Gently squeeze garlic to remove individual cloves. You can also use a small fork to pull the cloves out if you prefer.
9. Eat as is or make into a paste by mashing cloves with a fork.