

## Garlic Rosemary Butter

The baked potatoes that were the focus of the original recipe were more trouble than they were worth, especially since everyone raved about this topping and not about the potatoes.

Tops 4-6 potatoes

*Ingredients:*

*2 large whole heads of garlic*

*$\frac{3}{4}$  teaspoon minced fresh rosemary (easy*

*$\frac{1}{2}$  cup unsalted butter, softened (or just  
use salted butter if that's all you have)*

*to mince in a blender)*

*$\frac{1}{4}$  teaspoon kosher salt (or half as much  
regular salt)*

1. Preheat oven to 400°
2. Remove outer papery skin from garlic and cut off the top  $\frac{1}{4}$ " to  $\frac{1}{2}$ " inch of the top to expose the individual cloves
3. Place heads of garlic in a small baking pan and brush the tops of the garlic with olive oil to coat
4. Cover baking pan with aluminum foil
5. Bake for 30-35 minutes until the cloves feel soft when pressed
6. Remove garlic from oven and allow to cool sufficiently to be handled with your bare hands.
7. Combine butter, rosemary, and salt and then add the garlic by squeezing the roasted cloves out of the heads. Mash with a fork until smooth

Can be made the day before and stored in the refrigerator. Serve at room temperature.