

Roasted Garlic

Ingredients:

1 whole head of garlic

1-2 teaspoons olive oil

1. Preheat oven (or toaster oven) to 400°.
2. Cut the top ¼” to ½” off the top of the garlic. Cut the tops off the smaller cloves on the side, if necessary to expose them.
3. Place the head of garlic on a rectangle of foil, a little bit smaller than a sheet of notebook paper.
4. Drizzle olive oil on top of the garlic, just enough to cover top of cloves.
5. Fold over the short sides of the foil and then pull up and together the long sides, rolling them down to make a nice small package
6. Place garlic in oven and roast for 30 minutes (garlic should be soft, fragrant and golden when done)
7. Remove garlic from oven and allow it to cool enough to be handled.
8. Squeeze clove out of head.
9. Mash to make a spread or serve as cloves with crackers or bread. Also, great mashed and whipped into mashed potatoes or used as a condiment for baked potatoes.