

Roasted Garlic

(I've saved the best for last!)



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Pureed roasted garlic

How to roast garlic:

1. Heat the oven to 400 degrees F.
Prepare three squares of parchment paper or foil large enough to wrap each head of garlic. If the garlic has extra layers of papery white skin, peel them away, but leave enough layers so the head of garlic stays together. Slice off 1/4-inch from the top of the cloves so that you can see inside the individual cloves of garlic.
2. Put each head of garlic, cut-side-up, on top of a sheet of parchment or foil. Drizzle with up to 1 tablespoon olive oil over the garlic heads. Feel free to throw in the individual cloves you have cut from the top and toss them into your parchment or foil packet.
3. Pull the sides of the parchment paper or foil up and around the garlic so that you make a little parcel. If using parchment, secure with kitchen twine.
4. Place packets of garlic onto a baking sheet. Bake until the cloves inside the packet are light brown and soft, 40 to 70 minutes. Check 1 package of garlic after 40-60 minutes. You want the garlic cloves to be soft, golden brown, and fragrant.
5. Open the packet and allow the garlic to cool. Use the end of a butter knife to pry each clove out.