

Roasted Garlic

Ingredients

- 1 large head garlic
- 1 teaspoon olive oil
- Pinch of kosher salt
- Pinch of pepper

Directions

1. Preheat oven to 350oF.
2. Cut the top off a head of garlic so that the bulbs are exposed. Rub the exposed bulbs with the oil and season with salt and pepper.
3. Place the garlic in a ramekin or a small ovenproof dish. Roast for 1 hour or until golden and very soft. Allow to cool. When cool enough to handle, squeeze out the garlic paste.
4. **For roasted garlic spread:** Puree garlic paste with a drizzle of olive oil and salt and pepper to taste.