

Oven Roasted Garlic Cloves

4 firm whole garlic heads
olive oil

Directions:

Preheat the oven to 400 F/200 C.

Carefully remove the outer papery skins on the whole garlic heads. Next, using a sharp knife, cut the tips off the garlic cloves, turning the heads all around to make sure you get all the tops off. Take a small ovenproof baking dish with a lid, preferably a glass one so you can peek and see how they are browning in the oven, and nestle the garlic heads close together in the dish. Generously drizzle the garlic heads with the oil, gently rubbing in and around. Cover with the lid and roast for at least 40 minutes, or as much as an hour or till the garlic heads are nicely caramelized and browned. Let cool and either use right away, popping out of the thin skins and either spreading the cloves on bread or crackers or mixing into techina, soups, stews or anything you wish to add a mellow, sweetly garlicky flavor to. It sort of dissolves into what you mix it into.

Alternatively, put the cloves in a ziploc bag spreading them out individually after popping them out of their skins, and freeze. Then you can use as many or as few as you want and they last beautifully in the freezer.