

# Roasted Garlic

## Ingredients

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- 2 Garlic Bulbs
- 2 T Olive Oil
- 0 ds Salt

## Instructions

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- 1.Preheat oven 400 degrees. Gently rub the papery skins off the garlic bulbs with your fingers until you get down to the exposed cloves. Keep bulb intact.
- 2.With a sharp knife, cut off the top of the bulb to expose the garlic cloves. Place the garlic bulb on a sheet of foil and drizzle with 1 tablespoon olive oil for each bulb. Sprinkle lightly with sea salt.
- 3.Wrap foil completely around the garlic bulb. Place foil-wrapped bulbs directly on oven rack. Roast for 1 hour.
- 4.Remove from oven and let rest for 15 minutes without removing the foil. Squeeze garlic from the individual cloves with your fingers or scoop out using a butter knife or small spoon. Store any

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unused roasted garlic in a sealed container in the fridge for 1 week.