



ROASTED GARLIC

Contributed by: Mystic Farm
 Dansville, NY

Total time: 1 hr

Serves: 4

Ingredients:

- 4 large whole garlic bulbs
- 4 teaspoons olive oil

Instructions:

Directions

1. Preheat the oven to 400 degrees F.
2. Slice off the top each head of **garlic** to expose some of the cloves inside. Place the heads on a piece of foil. Drizzle with olive oil and wrap in the foil. **Roast** until cloves are lightly browned and tender when squeezed, about 30 to 45 minutes.

Serve warm spread on toast or crusty bread with baked brie cheese. Delicious in soups and mashed potatoes