



# how to roast garlic

## ingredients

**large head of garlic**  
**extra virgin olive oil**  
**kosher salt**  
**pepper to taste**  
**aluminum foil**  
**shallow baking dish**

## pro tip

**Wearing gloves to handle the garlic head helps. Garlic may burn any cuts. No smelly hands afterwards.**

## directions

- 1. Preheat oven to 400. Tear off a sheet of foil large enough to cover the entire garlic head.**
- 2. Slice off the top of the head of garlic and place it head side up in the middle of the foil. Drizzle the head of garlic with extra virgin olive, season with salt and add pepper to taste.**
- 3. Wrap the foil completely around the head of garlic to lightly seal. Place into a shallow dish.**
- 4. Put the dish with your wrapped garlic head into the pre-heated oven and roast for around 40 minutes. Garlic should be golden and soft.**
- 5. Remove from oven and let cool for at least 15 minutes. Once the garlic head is cool, squeeze out the cloves to use in recipes.**
- 6. Refrigerate or freeze any leftover garlic.**