



# How To Roast Garlic

## INGREDIENTS

- 1 large head garlic
- Extra virgin olive oil
- Kosher salt

## DIRECTIONS

1. Preheat oven to 400 degrees Fahrenheit.
2. Tear off a sheet of foil.
3. Slice off the top of the head of garlic and place it head side up in the middle of the foil.
4. Drizzle the head of garlic with extra virgin olive oil and season with salt.
5. Wrap the foil around the head of garlic to lightly seal and place in a shallow dish.
6. Place the dish with the garlic in the oven and roast for approximately 40 minutes until golden and soft.
7. Let cool before handling. Once cool, squeeze out garlic cloves and use in your recipes.