



## Roasted Garlic

1 garlic head - top cut off (about 1/5th)

2 TBS olive oil

1 tsp. salt

1 tsp. black pepper

Heat oven to 350 degrees.

Place the garlic head in a small - oven proof container with a lid. Drizzle with the oil and season with the salt and pepper. Cover and place dish in oven for about 1 hour.

Remove garlic from the oven and allow it to cool down. Squeeze the roasted garlic cloves from the heads and cool down completely. If you are not using right away, go ahead and store in a covered container in the fridge. They will last for 3 to 4 days.