

Roasted Garlic

From – *Moosewood Restaurant Low-Fat Favorites*

2 to 4 heads garlic

- Preheat oven to 375 degrees.
- Remove some of the papery skin from the heads of garlic, but be careful not to break the cloves apart.
- Cut off the top 1/2" of each head.
- Place the heads of garlic in a small, unoled baking dish or on a sheet of aluminum foil.
- Add a tablespoon of water and either cover the baking dish tightly with foil or fold the sheet of foil to form a sealed package.
- Bake for 45 to 60 minutes, until the cloves are very soft to the touch.
- Let cool.
- Squeeze the garlic paste from the heads as needed.
- Sealed and refrigerated, roasted garlic will keep for at least a week.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com