

## **Elephant Garlic & Herbs – grilled or sautéed**

*Use as a side or as a condiment for other grilled food. Makes about ½ cup.*

1 head elephant garlic  
1 1/2 tablespoons olive oil  
2 teaspoons fresh thyme, washed and dried, finely chopped  
1 teaspoon fresh oregano, washed and dried, finely chopped  
1/2 teaspoon granulated sugar  
salt and freshly ground black pepper

Peel the cloves and cut the root end off each one. Slice them into 1/8-inch thick slices. Preheat a stove-top grill, or a sauté pan wide enough to hold the garlic in a single layer. In a bowl, toss the garlic slices with the rest of the ingredients.

To grill: Place the garlic slices on a grill basket above low coals. Grill just long enough to mark the bottom of the slices, about 2 minutes, flip them over and repeat.

On a stovetop: Heat a skillet with a small amount of cooking oil until it is moderately hot. Drop the slices in and spread them in a single layer. Shake them and flip them over after a couple of minutes, cook until tender.

With either method, don't let them get too dark or they'll be bitter. Use warm or at room temp.

### **West Union Gardens**

Hillsboro, OR 97124

503-645-1592

[www.westuniongardens.com](http://www.westuniongardens.com)