

## **How to Roast a Garlic**

*Slow roasting gives garlic a deep, sweet flavor, making it a great condiment for vegetables, good crusty bread, or potatoes.*

Preheat the oven to 350°. Rub off the outer papery skin, but leave the last layer on the cloves. Then either cut off the tops of the cloves, or slice the whole head in half horizontally. Place the garlic in a baking dish and baste with olive oil, melted butter, or chicken stock – about 2 teaspoons per head for regular garlic, or 2 tablespoons for elephant garlic. Cover with foil, and pierce some holes in the foil for steam vents. Bake until the garlic is tender. It will take anywhere from 45 minutes for halved garlic to an hour or more for large elephant garlic. To serve, squeeze the soft garlic from its skins.

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