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Roasted Garlic Cloves in Olive Oil

Garlic is easy to grow and we grow a lot of it! It keeps well in the basement throughout the winter so I am always using it in my cooking. I especially like roasting the cloves in olive oil because it makes them so sweet and the garlic infused oil is great for seasoning all sorts of things.

You'll find lots of uses for this easy to make condiment. I like to toss the cloves and a few tablespoons of the oil with cooked pasta and bits of sun-dried tomatoes for a quick supper, spread the soft cloves on grilled bread and sprinkle with coarse salt for an easy appetizer, smash the cloves and add them to mashed potatoes, brush the oil on a pizza or flatbread before adding the toppings, and marinate chicken breasts in it prior to oven roasting them. And, of course, it makes a great dipping oil for hot, crusty bread!

30 large cloves of garlic, peeled
½ cup extra virgin olive oil

Preheat the oven to 325 degrees F.

Place the peeled garlic cloves in a 2 cup oven safe dish and pour the oil over them.

Cover the top of the dish with a doubled piece of aluminum foil and press it snugly around the perimeter of the dish.

Place the dish on a baking tray (this just makes it easier to get it in and out of the oven) and place in the oven.

Bake for one hour. Remove the tray/dish from the oven and let cool completely before removing the foil.

Store the oil and cloves in a glass container with non-reactive lid in the refrigerator.

Will keep for 5 days (but my guess is that you'll use it long before then!).

Victoria Wesseler