

Roasted Garlic



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Recipe by: Laura Vitale

Makes 2

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 2 Medium Heads of Garlic

__ 1 Tbsp of Olive Oil

__ Salt and Pepper to Taste

1) Preheat your oven to 400 degrees.

2) Slice the 2 heads of garlic in half so that every clove is cut in half. Place the bottom halves on a piece of aluminum foil and drizzle each bottom with a tiny drizzle of olive oil, sprinkle over some salt and drizzle a little more olive oil. Top each stack with the top half and wrap tight in the foil and bake for 45 to 55 minutes.

