

# Roasted Garlic

---



## Ingredients

- 1-2 heads of garlic
- Olive oil
- Salt & pepper (optional)



## Instructions

1. Preheat oven to 350 degrees.
2. Cut tops of garlic, and peel off 2-3 layers of the outside papery skin and place garlic into garlic baker. If desired, drizzle garlic with a little olive oil and salt and pepper to taste.
3. Place lid on ceramic baker and roast for about 30-45 minutes.
4. Garlic is finished when you smell the delicious aromas and when the garlic has softened to a soft, buttery consistency.
5. Spread on its own or mix with a little butter or olive oil, as desired, to spread on toast or bread. (Also delicious in mashed potatoes, pasta, soups or any other recipe calling for garlic!)

PERFECTLY ROASTED GARLIC!

*enjoy!*