

roasted garlic

Preheat oven to 325 degrees

Brief summary of the recipe.

Ingredients

- 4 each garlic bulbs
- 1/2 cup of olive oil
- as needed water

Directions

1. cut off the top part of the garlic bulb using a serrated knife. mix garlic with oil, coating the garlic completely.
2. place garlic cut side up in four inch deep pan. fill pan with enough water to cover the garlic half way. cover pan with lid.
3. place in oven cook until garlic is soft and light brown, approximately two hrs.
4. remove from pan and serve with your favorite fresh bread.

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