

Roast Garlic

Category: Vegetable

Servings: 4

Rating: 10

Source: Maureen Thomas

Description:

Ingredients:

1 salt

1 olive oil

1 garlic

Instructions:

Remove the outer "paper" from the garlic and snip off the tips. Drizzle a little olive oil and salt over the top. (A little garlic salt and fresh rosemary can also be used.) Place the garlic in a very small baking dish and pour 1/4 cup of water around it. Cover with foil and bake at 375 for about 50 minutes, or till done, basting every 10 minutes after the first half hour.