



Baked Garlic



Ingredients

Whole garlic bulbs
Dried thyme or oregano
Olive oil

Directions

Preheat oven to 350°F.

Peel loose, papery skins off garlic bulbs. Slice top of each head (pointy end) so that the flesh is exposed. Arrange in a baking dish or garlic baker and drizzle with oil. Sprinkle with herbs. Cover with foil or baker lid and bake for about 45 minutes until the garlic is soft and golden. Cool before serving.

Squeeze soft garlic out of skins and spread on meat or French bread.

Serve toasts with remaining oil.

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