

Garlic Shooters



Ingredients

2 whole garlic bulbs
6 oz. bleu cheese
Scallions
Extra virgin olive oil
Small bread, lightly toasted or toasted miniature pitas

Directions

Preheat oven to 375°.
Remove all but a couple of layers of skin off the garlic (do not peel it down to the cloves). Slice the tips of the cloves so flesh is just exposed. Place garlic in a small baking dish (or a garlic roaster, if you have one). Place a few sliced scallions around the garlic bulbs. Coat garlic bulbs with olive oil. Pour a thin layer of olive oil in the bottom of the dish. Bake for about 45 minutes or until cloves are soft. About 10 minutes before the garlic is done, place crumbled bleu cheese around garlic cloves. Stir around to coat with oil. Return to oven and bake until melted. Let stand 5 minutes before serving. To eat, spread a bread slice with the bleu cheese, squeeze on roasted garlic and spread.

This recipe was submitted by Terra Fox of Iowa.

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