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Roasted Garlic.....the basic ingredient of life and countless culinary delights

Oven Method

Ingredients

- 1 large head garlic
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

Directions

Preheat oven to 400°. Slice off top of the head of garlic. Drizzle with oil and season with salt and pepper. Place in a shallow oven-proof dish, cover with foil or place in a ceramic garlic roaster. Roast until golden and soft and bottom is slightly caramelized, about 40 minutes. Let cool then squeeze out garlic cloves and use on everything.

Stove-Top Method, using pre-peeled garlic

Ingredients

- Peeled garlic cloves (you can do a dozen or so cloves at a time)
- 6 tablespoons olive oil

Directions

Place cloves and oil in small saucepan or skillet; heat on med for 2 minutes until oil begins to sizzle, Reduce heat and cook slowly for 20-30 minutes, stirring and flipping garlic every few minutes until cloves are tender and golden. Remove cloves from oil with a slotted spoon. This process also yields garlic infused oil that can be used for cooking.

Refrigerate garlic-infused oil and use soon. Freeze roasted garlic that is not used soon; it doesn't keep long in the fridge.



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ways to use **ROASTED GARLIC**

Use as a spread for homemade pizza.

Mixed into MASHED POTATOES!

Combine it with some mayo or mustard for a delicious sandwich spread or burger topping.

Add to soups for a subtle garlic flavor

Cook some carrots and mix in your roasted garlic!

Mix into hamburgers then throw them on the grill.

Add some to a juicy steak.

Mix it into softened butter then use it for grilled cheese sandwiches. Or anything else that strikes your fancy.

Mix it in some hummus.

Rub some onto raw chicken before baking.

Add to gravy for a deeper flavor.

Make a roasted garlic potato salad.

Try adding to your favorite salad dressing (balsamic & dijon is delightful).

Toss some into your favorite Mexican dish!

Add it to sour cream or greek yogurt for an easy dip (don't forget the salt)!

Use in place of regular garlic for a Roasted Garlic Pesto.

Rub it onto a freshly grilled cob of corn.

Makes a terrific garlic bread!

Mix into mac 'n cheese (homemade or the boxed kind - I won't tell)!

Add some to your favorite guacamole recipe.

Mash it into some high-quality extra-virgin olive oil and use it for dipping in a good, crusty bread.

Make an easy flatbread: drizzle flatbread with olive oil, smear on roasted garlic, top with gorgonzola and heat in a 400F oven until soft and warm.

Add some to a savory jam.

Fantastic in your favorite salsa!

Last but certainly not least...spread it as-is on a crusty bread or pop it right in your mouth!

Roasted Garlic Chocolate Truffles

by [Laura K Curtis](#) | Nov 2, 2015 | [Recipes](#)



I can hear you now. “Say what?” But truly, these are delicious. And unless you tell people about the garlic, they’ll never know. It’s fun party game — “what’s in these truffles that you would never believe?”

Ingredients

- 1/2 cup heavy cream
- 6 ounces bittersweet chocolate
- 6 ounces semisweet chocolate
- 8 tablespoons unsalted butter, softened (one stick at 20 seconds in the microwave works nicely)
- 4 tablespoons roasted garlic (approximately two full heads of garlic)
- 3/4 teaspoon sea salt
- powdered unsweetened cocoa

To make truffles:

Roast the garlic as in basic recipe.

In a medium sized saucepan, boil the cream until it reduces by slightly more than half. Turn the heat down to very low and stir in the chocolate with a wooden spoon until smooth. Then use a whisk to incorporate the butter, salt, and garlic. Keep whisking until smooth.

Pour into a container and refrigerate for a minimum of an hour.

When the ganache has stiffened and cooled, scoop out and roll in the cocoa to coat. (A melon baller/cookie scoop works very well for this!) You will want to work fairly quickly. If the ganache gets overly soft while you are working, just put it back in the fridge.

Store truffles in the refrigerator for up to three days (the longer they wait, the stronger the aftertaste of heat from the garlic will become). Be sure to bring to room temperature before serving.