

Garlic Chips

1 Head Garlic (6-8 cloves)

¼ -½ Olive Oil

1. Thinly slice your garlic into even slices. Make sure they're all the same thickness, this will help them all cook evenly.
2. In a small pan, put in your oil just enough to cover the bottom of the pan. Turn it onto medium heat, and get the oil warm.
3. Add your garlic. They should bubble a bit when added. Flip them over every couple minutes. It might not look like they are cooking, but just keep going and watching them closely. They might stick a bit, and you can break them up with your spatula; but it won't ruin your garlic if you can't get some unstuck from each other.
4. Once they are golden brown and crispy, remove to a plate lined with a paper towel to drain them! You now have garlic chips to throw on top of any dish you want, and some garlic oil to use in cooking!
5. Enjoy!