

Oven Roasted Garlic Spread

8 Heads Garlic (about 2 Cups cloves)

1 Cup Olive Oil

2 Tbs Fresh Parsley

2 Sprigs Fresh Thyme

Salt and Pepper

1. Preheat your oven to 350°F. Unless you buy pre-peeled garlic cloves, you'll need to break and peel apart your garlic.
2. Put the garlic, olive oil, parsley, thyme and a good dash of salt and pepper into an oven safe dish. Your garlic should be mostly covered by the oil.
3. Bake for about 45 mins, or until the garlic is cooked through and soft.
4. You can use this garlic for recipes or enjoy right on bread when it comes out. I actually mush the garlic right into the olive oil, and store it in a jar. It goes very well on warm bread.
5. Enjoy!