

## Roasted Garlic

*The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).*

### Ingredients

- 1 bulb of garlic
- Olive oil
- Salt
- Pepper

### Directions

1. Preheat oven to 375 °F
2. Take an entire bulb of garlic and turn it onto its side. With a sharp knife, cut the top of the garlic bulb off exposing the tips of all of the garlic cloves inside. Place garlic bulb onto a square of foil. Cover the exposed area of the garlic bulb with olive oil and a pinch of salt and pepper.
3. Fold the foil all around the garlic so that it is completely covered. Place onto a small baking dish.
4. Bake at 375°F for 45 minutes, remove foil packet from oven and let the roasted garlic cool for 20 minutes before opening the package (it will be piping hot!)
5. To remove the roasted garlic cloves, simply squeeze the base of the garlic bulb and all of the delicious roasted garlic will slide out and be ready to add to any dish