

Baked Garlic Heads

Phebe Meyer

One of the most popular ways to serve fresh garlic is to bake whole heads to serve as an hors d'oeuvre with crunchy bread or as an accompaniment to meat or vegetables.

Peel as much of the outer skin away as possible, leaving the cloves unpeeled and the head intact (optional: trim the tips of the cloves off to expose the "meat" to the oil/pepper).

Place heads in covered casserole or on a piece of heavy aluminum foil. Drizzle with olive oil, salt and pepper to taste, and bake covered at 350 degrees for about 45 minutes (Mine takes over an hour in a terra-cotta garlic baker) or until cloves are soft and can be squeezed easily out of their skins onto bread or other foods.