

# Rosemary Roasted Garlic

Makes: about 15 servings



**Total Time: about 1 hour**

**Ingredients:**

- 5 whole heads garlic
- ¼ cup D’Avolio Whole Herb Fused Rosemary Olive Oil
- ¼ tsp. salt
- ¼ tsp. fresh ground pepper
- 1 sprig fresh rosemary, stems separated

**PREPARATION**

1. **Pre-heat oven** to 350 degrees. Remove papery skin from the outside of garlic heads. With a sharp knife, slice the pointy end off the head, exposing whole cloves.
2. **In a shallow baking dish**, drizzle about 2 Tbsp. D’Avolio Whole Herb Fused Rosemary Olive Oil and evenly coat the bottom of the dish. Arrange garlic heads in the pan, cut side up. Drizzle remaining olive oil onto garlic heads, being careful to evenly coat the garlic and get oil into the cracks between garlic cloves. Sprinkle with salt, pepper, and fresh rosemary leaves.
3. **Cover the pan tightly** with foil and bake in preheated oven for about 45-60 minutes, or until garlic is deep, golden brown and soft. Remove from oven and cool. When garlic is cool enough to handle, squeeze each clove to release it from the hard, outer shell.

Roasted garlic is good mashed and spread on fresh bread or toast, or whisked into fresh vinaigrette dressings.

**Nutrition:** 46 calories; 4g fat (1g saturated); 3g carbohydrates; 1g protein; 41mg sodium

