

Marilyn's Cheater Roasted Garlic

10 MIN

1 Serving

Easy

Ingredients

- 1 bulb of garlic
- Olive oil -- enough to cover the garlic clove in a ramekin

Instructions

- Preheat the oven to 375°
- Peel 1 bulb of garlic and put it into a ramekin.
- Cover with olive oil.
- Put the ramekin with the garlic and olive oil onto a sheet pan and place it in the oven.
- *The sheet pan bit is kinda important. You don't want to try and pull a hot ramekin filled with oil out of the oven on its own. Kinda dangerous. It's guaranteed to spill on you.*
- Set the timer for 4 minutes. When 4 minutes is up check to see if the oil is bubbling.
- No bubbling? Give it another minute or so. Yes, bubbling? Take the sheet pan with the ramekin of garlic and oil out of the oven and allow the garlic and oil to cool enough to handle it.
- To use the roasted garlic, use a small spoon to remove it from the oil then smash the garlic cloves using the flat side of your knife.
- You now also have some delicious garlicky oil to use also. But this is not oil that you can store for a while. You can refrigerate it but use it in a few days.