

THE MARKET

SUMMERFIELD FARMS

ROASTED GARLIC

INGREDIENTS

12 ounces Summerfield Farms Certified Organic Garlic

2 Ancient Organics Ghee, melted

1/4 teaspoon coarse salt

1/8 teaspoon freshly ground black pepper

DIRECTIONS

Preheat oven to 350 degrees. Cut a piece of aluminum foil about 12" x 8" and line with parchment paper.

Slice off the top quarter of each head of garlic and place cut side up on parchment paper-lined foil. Drizzle with ghee and sprinkle with salt and pepper. Fold foil and seal to enclose. Transfer foil-wrapped garlic to a baking sheet, transfer to oven, and roast until garlic is golden brown, about 1 hour.

Remove from oven and let foil-wrapped garlic stand until cool enough to handle. Squeeze each head of garlic, gently pressing with your fingers to expel cloves into a small bowl; stir garlic with a rubber spatula to blend thoroughly. Refrigerate in an airtight container up to 2 weeks.