

## Roasted Garlic Puree

## Ingredients

- 1 head garlic
- 1 tablespoon extra virgin olive oil
- 1 tablespoon brandy or balsamic vinegar

## Directions

- 1. Heat oven to 300 degrees F.
- 2. Slice the top from the head of garlic
- 3. Remove most of the papery outer skin without allowing the cloves to separate.
- 4. Place in a small ovenproof dish or terra cotta garlic roaster
- 5. Pour olive oil and brandy or balsamic vinegar over the top. A sprig of Rosemary may also be added
- 6. Cover the dish with a lid and bake about 1 hour or until tender



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