# roasted garlic oil

## Family Chef: Maggie McMahon

### Original Recipe Inspiration: This is based on Garlic Confit Recipes

#### Ingredients:

* 1lb whole garlic cloves, peeled, washed, and dried
* Oil of choice (avocado and grapeseed are preferable due to the high smoke point)

#### Instructions:

1. Preheat oven to 400°F
2. In an oven safe dish, preferably something with high sides like a bowl, add both the garlic and oil. Oil should come about an inch above the garlic. Measurements will change based on dish used. If you plan on using the oil more than anything, double or triple the amount of oil.
3. Once oven is hot, gently place the dish inside. I put mine on a baking tray just to be safe in case there was any over-spill, but there wasn't any. Use your own discretion based on your baking dish.
4. Bake for roughly 1 hour, checking at 30 minutes and giving a stir. Check on it every 10-15 minutes afterwards to ensure it doesn't burn. This recipe does not have an exact time because there are so many variables (how much oil is used, what type dish, how hot your oven actually runs, etc.)
5. Once the garlic cloves are a beautifully rich golden brown color, you can remove them from the oven. I recommend trying one *but be sure to let it cool down first!* The flavor should be fully developed, strong, a little sweet with no sharpness or hardness within the clove. They should be buttery soft and creamy. If only a few are like that, or only a few are still hard and strong, cook it longer.
6. Let cool completely before transferring into jars. I was able to get about 3 regular sized mason jars.
7. Store on the countertop and use as needed!
8. Great in our Olive Oil Dip with bread or even some of the roasted cloves smeared on freshly toasted bread. We also feature this in our Flavorful Egg and Rice recipe.

#### Notes:

1. You can usually can find the garlic in bags in the produce section. I have seen them in the prepared foods section where they are already peeled, bagged, and weighed. This reduces the prep time to basically nothing. Do be sure to wash and dry them, though.