



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Roasted Garlic –

**8 whole heads of garlic
4 tbl. unsalted butter
1 tsp. dried thyme leaves
1 tsp. coarsely ground black pepper
½ tsp. kosher salt
¾ cup of chicken broth
A drizzle of olive oil.**

- 1. Preheat oven to 350°.**
- 2. Carefully remove the outer papery skin from the garlic heads, leaving the whole head intact.**
- 3. Arrange the garlic heads in a small baking dish so that they fit comfortably. Dot with the butter, thyme, pepper and kosher salt. Pour the stock into the dish and drizzle with a little olive oil.**
- 4. Cover the dish with aluminum foil and bake, basting frequently, for 1 hour. Uncover, and bake 15 minutes longer.**

Credit: Silver Palate Cookbook