

Easy Roasted Garlic Cloves

36 to 48 garlic cloves
extra virgin olive oil

crushed red pepper flakes

Preheat oven to 425.

Cut and fit 6 pieces of foil to fit 6 muffin cups.

In large bowl, add a drizzle of olive oil and a couple pinches of red pepper flakes and garlic cloves. Toss to combine.

Fill each foil lined muffin cup with garlic cloves. Crinkle foil around cloves to enclose foil packets.

Place in preheated oven and bake for 15 minutes.

Remove muffin pan from oven and check one packet of cloves. Garlic should be softened and a few cloves are slightly golden brown. If not slightly golden, place back in oven and back for another 5-15 minutes, checking every five minutes.

Foil packets can be stored in refrigerator or freezer until ready to use.

***Heads of garlic can be used in place of garlic cloves. Cut off top of each head of garlic and place in muffin cups. Drizzle with olive oil and pinches of red pepper. Proceed per recipe.

Serving suggestions:

For garlic bread: Mix with butter or butter blend and fresh parsley or basil. Spread on bread and grill or broil.

Also great for dips, salad dressings, mixed with fresh pasta or used as a spread on bread.