

Roasted Garlic

- Preheat the oven to 400 degrees. Slice the top off your head of garlic. Drizzle a teaspoon of olive oil over each head. Wrap loosely in tin foil. Place on a pan and put in the oven. Roast until the head of garlic is soft and golden brown about 45-60 minutes. It is often soft by the 30 minute mark, but I like mine a deep golden brown.
- Carefully remove from the oven and let cool. Unwrap and use your fingers to squeeze the roasted garlic out of the clove. You can also use the tines of a fork to pull the cloves out separately. If you won't be using it right away, roasted garlic can be stored in the refrigerator for several days. Store the garlic in an airtight container.

Roasted Garlic Soup

26 garlic cloves (separated and unpeeled)
2 tbsp. olive oil
2 tbsp. butter
2 1/4 cups sliced onion
1 1/2 tsp. chopped fresh thyme
18 garlic cloves (separated and peeled)
3 1/2 cups low-salt chicken broth
1/2 cup whipping cream
1/2 cup finely grated parmesan cheese
6 lemon wedges

Preheat oven to 350F. Place 26 unpeeled garlic cloves in a small glass baking dish. Drizzle 2 tablespoons of olive oil over garlic and sprinkle with salt and pepper. Toss to coat. Cover dish tightly with foil and bake until garlic is golden brown and tender, about 45 minutes. Cool. Squeeze garlic between fingertips to release cloves into a small bowl and set aside.

Melt butter in a heavy large saucepan over medium-high heat. Add onions and thyme and cook until onions are translucent, about 6 minutes. Add roasted garlic and 18 raw garlic cloves and cook 3 minutes more. Add chicken broth; cover and simmer until garlic is very tender, about 20 minutes.

Working in batches, puree soup in blender until smooth. Return soup to saucepan; add cream and bring to simmer. Season to taste with salt and pepper. Divide grated cheese among six small soup bowls and ladle soup over top. Squeeze juice of one lemon wedge into each bowl and serve.

Garlic Butter

- 2 cups salted butter (4 sticks)
- 2 tbsp. garlic minced very fine
- 1/4 cup parmesan cheese
- 1 tbsp. dried or fresh parsley

- Add your butter to you mixer bowl & beat on high for several minutes using the paddle attachment.
- After the butter is somewhat soft- add in your other ingredients & continue beating another several minutes.
- Transfer to an airtight container & store refrigerated as you would your regular butter.

~Try experimenting with other herbs and spices with the garlic.

Roasted Garlic Hummus

1 large head garlic
2 1/2 tbsp. olive oil, divided
1 (15 oz.) can chick peas, drained
3 tbsp. fresh lemon juice
3 tbsp. tahini
1/2 tsp salt, or to taste
1/4 tsp ground cumin
2 - 3 tbsp. water
Garnish with fresh parsley or red pepper flakes

- Preheat oven to 400 degrees. Cut about 1/4-inch from top of garlic to expose tops of cloves. Place garlic head on a sheet of foil and drizzle 1 1/2 tsp olive oil evenly over top of garlic. Wrap foil up around garlic and roast 35 - 45 minutes until soft. Cool
- To a food processor add chick peas, lemon juice, tahini, salt and cumin then pulse mixture 2 minutes. Scrape down sides and bottom of food processor, add remaining 2 tbsp. olive oil, set aside 3 - 4 cloves of the garlic and add remaining (about 10 - 11) to food processor. Pulse 1 minute, then add water (I used 3 tbsp. but if you like it thicker you may want to use 2) and pulse 1 - 2 minutes longer.
- Plate hummus, make indentation in center and add 1 - 2 tbsp. more olive oil to taste (optional), then chop remaining roasted garlic cloves and sprinkle over top, sprinkle with parsley and red pepper flakes. Serve with fresh veggies or pita chips. Store in a refrigerator in an airtight container.

Creamy Garlic Chicken Recipes

20 oz chicken thighs, skin-on and deboned
2 tablespoons olive oil
15-20 cloves garlic
1/2 cup chicken broth
1/3 cup white wine
1/4 cup plain yogurt
3 sprigs thyme, optional
Salt, to taste
Ground black pepper
Pinch of paprika

Season the chicken with a little salt and pepper.

Heat up a skillet (cast-iron skillet preferred) on medium heat, add 1 tablespoon of olive oil. Pan-fry the chicken until both surfaces become crispy or nicely browned. Remove the chicken from the skillet and set aside.

Discard the chicken fat from the skillet. Add the remaining olive oil and sauté the garlic until light brown. Add the chicken back into the skillet; follow by the chicken broth, white wine and yogurt. Lower the heat and let simmer. Add the thymes (if using), salt, pepper and paprika. Reduce the sauce a little bit. Remove from heat and serve immediately.

Roasted Garlic and Artichoke Dip

- 2 heads of Roasted Garlic
- 6 oz. Frozen Artichoke Hearts
- 4 oz. Cream Cheese
- 1/2 cup Plain Greek Yogurt
- 1/4 cup Mayonnaise
- 1/2 tsp Cracked Pepper
- 1½ cups Shredded Cheese Blend
- (I used Parmesan, Asiago, Fontina & Cheddar)

- Preheat oven to 350°
- Mash roasted garlic cloves with a fork until it becomes a paste.
- Thaw and drain the frozen artichoke hearts. Make sure you remove as much liquid as possible then chop artichokes.
- Reserve 1/2 cup of the shredded cheese blend, put to the side.
- Mix all other ingredients together thoroughly and place into the desired baking dish. Top with the remaining 1/2 cup of cheese.
- Bake at 350 degrees for 25-30 minutes then broil for 3-5 minutes until the top is bubbly and brown.

Baked Honey Garlic Chicken

- 1 pound boneless, skinless chicken breasts, cut into 1-inch chunks
- Kosher salt and freshly ground black pepper, to taste
- 2 large eggs, beaten
- 1 cup Panko

For the honey garlic sauce

- 1/3 cup honey, or more, to taste
- 4 cloves garlic, minced
- 2 tablespoons soy sauce
- 1 tablespoon Sriracha, optional
- 1 tablespoon cornstarch
- 2 green onions, thinly sliced
- 2 teaspoons sesame seeds

Preheat oven to 400 degrees F. Lightly oil a 9x13 baking dish or coat with nonstick spray. Season chicken with salt and pepper, to taste. Working in batches, dip chicken into eggs, then dredge in Panko, pressing to coat. Add chicken to prepared baking dish. Place into oven and bake until golden brown and crisp, about 15-20 minutes.

In a medium saucepan over medium high heat, combine honey, garlic, soy sauce and Sriracha, if using. In a small bowl, combine cornstarch and 1/3 cup water. Stir mixture into the saucepan until thickened, about 1-2 minutes. Stir in chicken and gently toss to combine. Serve immediately, garnished with green onions and sesame seeds, if desired.