



Recipes Using Garlic

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Garlic works great as an addition to any recipe, minced, shaved, or as a whole clove.

Roasted Garlic

Ingredients:

1 head of garlic
2 tsp olive oil
pinch of salt

Directions:

Preheat oven to 375 degrees
Slice off the top of the garlic, leaving cloves connected.
Place the head of garlic on a baking sheet and drizzle with oil, letting it soak down in between the cloves.
Sprinkle with salt.
Roast for 45 min.
Allow the garlic head to cool, squeeze out the cloves and use them in your desired recipe.

Quick Garlic Dip

Ingredients:

1 Garlic clove
Chives - to top
Juice from a 1/4 of a lemon
1 Tbsp mayo
pinch of salt

Directions:

Chop the garlic clove.
Mix all ingredients in a bowl and whisk until combined.
Enjoy with pita chips, or veggies.

Garlic Mashed Potatoes

Ingredients:

2 lbs of potatoes
1/2 cup of butter
1/2 cup of milk (any kind)
3 garlic cloves, minced
salt and pepper
1/2 Tbsp parsley
1/2 Tbsp chives

Directions:

Peel and chop potatoes into cubes.
Bring water to a boil, and toss in cubed potatoes.
Cook for about 20 min or until soft, drain and rinse.
Place rinsed potatoes in a mixing bowl.
Add in milk, butter, salt, pepper, garlic, and herbs.
Using a mixer, start beating.
When reached desired texture, serve alongside any dish.