

Roasting Garlic



Tips Preparing Garlic for Roasting

- Choose medium to large bulbs. Smaller bulbs can dry out or burn more easily.
- Leave the skin on. This will help prevent the garlic drying from out in the oven.
- To prepare whole garlic, simply slice off the top part of the head with a serrated knife, and gently peel away the first few layers of the outer skin.
- The tops of the cloves will be exposed, so that you can drizzle olive oil over them.
- To Peel Garlic:
 - Remove as many garlic cloves from the bulb as needed.
 - Then, place the flat side of the knife on the garlic clove. With a quick and somewhat firm chop, hit the knife with your palm, but not so hard that the garlic is completely crushed, but hard enough that the skin is loosened from the clove to allow easy skin removal. Crushing the garlic completely will cause it to not only be difficult to work with and sticky, but to oxidize and take on a bitter flavor.
 - Peel and discard the skin, and use a knife to cut the remaining root off the clove.

Roasting Whole Garlic in the Oven



1. Preheat oven to 350F.
2. Prepare the bulb(s), and then place on a sheet of foil. Drizzle olive oil over the exposed cloves, then bring up the edges of the foil and crimp to seal. You can also use a terra cotta garlic roaster.
3. Roast for 45 to 50 minutes. The garlic is ready when the cloves start to separate from the skins and they appear soft, creamy, and slightly golden-brown.
4. If the garlic needs more caramelization, remove the foil and roast for an additional 10 minutes. Let garlic cool for about 10 minutes. Gently squeeze out the pulp from each clove in a bowl, then use as desired.

Roasting Whole Garlic in Terra Cotta Roaster



1. Submerge the ceramic roaster in water for 15 minutes. The terra cotta soaks up the water and creates moisture while the garlic roasts for a smooth, spreadable texture!
2. Do not peel the skin off the garlic.
3. Start by slicing the top portion of the garlic head off. Then go around the edges making sure every clove of garlic has the tip chopped off, exposing the garlic top.
4. Drizzle olive oil all over the top of the head of garlic. Coating the tops evenly, letting it run down the sides.
5. Place the cover on and place in a cold oven.
6. Bake at 350 F for 50-60 minutes.

Roasting Individual Unpeeled Garlic Cloves in the Oven



This is the best way to roast garlic quickly for mashing into a paste for homemade garlic bread or using as a base for pizza. Because the cloves essentially steam inside their skins, they cook and soften quickly, but you will not get much caramelization from this method.

1. Preheat oven to 350 degrees F.
2. Place the individual cloves on a baking sheet and roast for 15 to 20 minutes.
3. Let cloves cool for about 10 minutes. Gently slice off the tip of the clove with a serrated knife. Gently squeeze out the pulp into a bowl, then use as desired.



Roasting Peeled Garlic Cloves in the Oven



This method is perfect for pre-peeled garlic cloves, and it is faster than roasting whole garlic. Tossing the cloves with olive oil beforehand prevents sticking and burning (while also adding flavor). Unlike roasting garlic cloves in their skins, peeled cloves will caramelize and turn golden-brown. However, because they are directly exposed to your oven's dry heat, they will not be nearly as soft or creamy. However, if you plan to puree the cloves for [Roasted Garlic Aioli](#) or [Roasted Garlic Hummus](#), this is a great method.

1. Preheat oven to 350 degrees F.
2. Toss the cloves with olive oil and place on a sheet pan. Roast for about 20 minutes, turning halfway through to ensure even browning.
3. Let cool about for 10 minutes, then use as desired.
4. Once roasted, try mashing the pulp into a puree for this Roasted Garlic Tzatziki, Roasted Garlic Soup, savory Garlic Butter, and Balsamic Bruschetta.

Roast Garlic in a Pan



Roasting garlic in a pan is speedier than oven roasting, and it produces similar results. However, because you are cooking the garlic directly over stovetop heat, this method requires your full attention. Step away, and you can easily burn the garlic. Peeled garlic cloves will toast the fastest in a cast-iron or stainless steel skillet, but you can also toast unpeeled garlic cloves.

1. Heat a skillet over medium heat.
2. Pour in a small amount of canola oil (or another cooking oil with a high smoke point), and add peeled garlic cloves.
3. Toast the cloves, shaking pan frequently, until softened and golden brown, about 5 minutes.
4. Let cool for about 10 minutes, then use as desired.
5. You can also pan-roast unpeeled garlic cloves in a cast-iron skillet. The resulting cloves are creamier, but much less caramelized than peeled garlic cloves. This process also takes longer (about 15 minutes), and you are also more likely to end up with a kitchen full of smoke if you do not monitor your stovetop heat closely.

6. Chop pan-roasted garlic into this Creamy Lemon Dressing or combine it with butter, peppercorns, and nutmeg for this easy Roasted Garlic Peppercorn Sauce for pasta.

Roasting Garlic on the Grill



Roasting garlic on the grill is similar to roasting it in the oven. Whole garlic is best for grilling, and you will prepare it as you would before oven roasting. You can also simultaneously grill other foods, such as eggplant, alongside the garlic - try [Chef John's Baba Ghanoush](#).

1. Prepare garlic head, then place on a sheet of heavy-duty foil. Drizzle olive oil over the exposed cloves, then bring up the edges of the foil and crimp to seal.
2. Grill garlic over indirect heat (place it on the opposite side of the heat source).
3. Cover and grill garlic until softened, about 40 to 45 minutes.
4. Let cool for about 10 minutes, then use as desired.

Roasting Garlic in the Microwave



If you need to roast garlic cloves fast, and you cannot wait for the oven to preheat, the microwave is a solid solution. The resulting garlic has a cleaner, smoother taste than oven-roasted garlic. However, because the garlic essentially steams in the microwave, it will not take on golden-brown color. Microwave garlic is great for mixing into scrambled eggs or infusing roast chicken with intense flavor.

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1. Prepare garlic head, then place in a microwave-safe bowl. Drizzle olive oil over top, rubbing it in well with your fingers. Add several tablespoons of water to the bowl, then cover with plastic wrap.
2. Microwave at 50 percent power in 3-minute increments until cloves are soft and creamy.
3. Let cool for about 10 minutes, then use as desired.

Roast Garlic in the Air Fryer



1. Preheat the air fryer to 380 degrees F.
2. Cut the top off the head of garlic and place on a square piece of aluminum foil. Bring the foil up and around garlic. Pour olive oil on top and season with salt and pepper. Close ends of foil over garlic, creating a pouch.
3. Air fry until garlic is soft, 16 to 20 minutes. Open the foil pouch very carefully, as hot steam will escape.

How to Store Roasted Garlic



1. Once the roasted garlic has cooled, simply peel off the papery skins. Arrange the garlic cloves on a baking sheet and freeze. Once frozen, you can transfer cloves to a freezer-safe container or bag and freeze. You can take out as many cloves as you need at a time. Leave at room temperature briefly to thaw before using.
2. If you will be using your roasted garlic within 2 weeks and no longer, place cooled, peeled roasted garlic cloves in a clean canning jar. Add good extra virgin olive oil to completely cover and submerge the garlic. Cover tightly with lid and store in your fridge for up to 2



weeks (no longer). Why add oil? Olive oil is a natural preservative. It prevents the garlic from spoiling by isolating it from air. Think of it as a way to seal the roasted garlic. This way, it delays oxidation, deterioration, or molding.

IMPORTANT: DO NOT store roasted garlic in olive oil at room temperature, as this provides perfect conditions for producing botulism toxin.