

Oven Roasted Chestnut Mushrooms with Lemon, Garlic & Rosemary



Prep Time: 10 mins.

Cook Time: 60-90 mins.

Ingredients:

- Whole garlic bulbs
- Olive oil
- Salt & pepper (optional)

Makes 2-3 tbsp. per bulb

Simply roasting fresh garlic with olive oil transforms both the flavor and texture from crisp and fiery into a buttery, spreadable paste that has plenty of garlic flavor, but more mellow and with a hint of sweetness. Stores 2 weeks in the fridge or 3 months in the freezer.

Instructions:

- Slice 1/4" off the top of each garlic bulb exposing the tops of the cloves. A serrated knife works well.
 - Make a small packet out of aluminum foil and put the garlic in cut side up.
 - Drizzle olive oil liberally over the tops of the bulbs. Add salt & pepper if you like.
 - Place the packet on a baking sheet in a 400 degree oven and roast for 50-60 minutes.
 - Begin to check the garlic every 15 minutes or so until the cloves are somewhat browned and completely softened. Remove and let cool.
 - Once cooled, squeeze each bulb from bottom to top to push out the cloves which should be a soft paste.
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