

Recipe: Garlic Braised in Olive Oil

Time: 30 to 45 minutes

½ cup good extra virgin olive oil

40 or more cloves peeled garlic

Salt.

1. Put oil in small skillet over medium-low heat; a minute later add garlic. Sprinkle with salt. Adjust heat so garlic just sizzles.

2. Cook, occasionally turning garlic so it browns evenly, until it gradually becomes golden, then begins to brown. The garlic is done when perfectly tender. Store, refrigerated, in the oil, and use within a few days.

Yield: 40 or more cloves garlic.