

## Ingredients

- 1 head garlic
- 1 tablespoon extra virgin olive oil
- 1 tablespoon brandy or balsamic vinegar

## Directions

1. Heat oven to 300 degrees F.
2. Slice the top from the head of garlic
3. Remove most of the papery outer skin without allowing the cloves to separate.
4. Place in a small ovenproof dish or terra cotta garlic roaster
5. Pour olive oil and brandy or balsamic vinegar over the top. A sprig of Rosemary may also be added
6. Cover the dish with a lid and bake about 1 hour or until tender

