

GARLIC CONFIT

It's like a dream; garlic, slow-cooked in olive oil, melt-in-your-mouth tender with a rich, subtle, sweet flavor and texture that's completely different from any garlic experience you've ever had... beautiful to imagine, and even more beautiful to make and eat! This tender garlic can be served, as is, to accompany grilled and roasted meats or fish; or you can purée and stir it into soups, sauces, butters, vinaigrettes, marinades, or any one of our vegetable purées. The oil that the garlic is cooked in is extremely versatile and deliciously garlicky. It can be used for making aioli and salad dressings, or generously slathered on meat, fish, and vegetables. Garlic confit will become a staple you'll want to always have in your fridge so you can easily add that sweet garlic flavor you crave to just about anything. Dreaming is believing with this recipe!

Prep time: 10 minutes

Cook time: 35 minutes

Makes 2 cups

Ingredients:

1 cup garlic cloves, peeled or skins left on

1 cup extra-virgin olive oil

3 thyme sprigs

Note: You don't have to peel the garlic cloves before cooking; you can easily pop them out of their skins after they're cooked.

Combine the garlic, olive oil, and thyme sprigs in a small saucepan over medium-low heat and simmer very gently until the garlic is tender, 35 to 40 minutes. Let cool.

Store in an airtight container in the refrigerator for up to 1 week.