

Garlic Confit

Ingredients

1 lb garlic

Approximately 3 to 4 cups olive oil, enough to cover the cloves.

Method

Peel garlic and place whole cloves in a heavy sauce pot. Cover with olive oil and add a pinch of salt.

Simmer on low heat until garlic is a golden color, remove from heat and allow to cool.

Place in a clean jar and refrigerate, making certain garlic is covered with oil.

When using the garlic always use a clean utensil to remove garlic. Do not use your fingers or a utensil that has been used. This will prolong the shelf-life of the garlic. If needed top-off the jar with fresh oil to keep the garlic cloves covered.