



GARLIC CONFIT

YIELDS ABOUT 3 CUPS OF CLOVES / 5 CUPS WITH OIL

Confited garlic is nothing more than the peeled cloves slow cooked in a bath of seasoned oil. This strips the raw cloves of their acidity, removes their sharp heat, and concentrates their sweetness. Use these soft cloves anytime butter or garlic is called for in a savory recipe, and especially if raw garlic is too harsh for you.

Garlic confit will last forever (well okay, a month) as long as you put it in a clean jar, refrigerate it, and refrain from double dipping. If the spoonful of confit touches other food, don't put that same spoon back into the jar for more. This calls for 2 cups total if oil. If it isn't enough to cover the garlic cloves completely, add more.

INGREDIENTS

3 cups peeled garlic cloves
1 fresh bay leaf or 2 dried
8 to 10 sprigs fresh thyme
1 tablespoon kosher salt
1 1/2 table spoons black peppercorns
1 cup canola oil
1 cup extra virgin olive oil

PREPARATION

Preheat oven to 300° F

Place garlic cloves, bay leaf, thyme, salt and peppercorns in a heavy-bottomed oven proof pot. Pour the canola and olive oils over to cover. Cover, transfer to oven, and bake until the garlic cloves are pale gold and tender (you should be able to smash them with the back of a spoon), about 50 minutes. Cool to room temperature.

Transfer the cloves and oil to a clean, wide mouthed resealable jar.



GARLIC PUREE

MAKES 1 CUP

This is simply the smooth, spreadable version of garlic confit. Use it with abandon. Use it twice as much as you think you should. "Use it instead of mayonnaise on your favorite sandwich. Use it in sauces, broths, dressings, spread it on your favorite sandwich instead of mayonnaise, or even eat it straight out of the jar standing in front of the fridge!

INGREDIENTS

1 cup Garlic Confit

PREPARATION

Using a slotted spoon, transfer the garlic cloves only to the bowl of a food processor (a mini processor is ideal) and process until smooth. Alternatively, mash the cloves with the side of a fork.