



Roasted Garlic Pate

When slowly roasted, all of garlic's sharp flavour rounds out into a very mellow, somewhat caramelized paste. Mixed with some pan juices and butter, the garlic becomes a geguiling spread for crisp flatbread or a fresh baguette. Bon Apétit

Ingredients

4 large heads (bulbs) of **Ontario garlic**
4 tbsp. extra-virgin olive oil
4 tsp. water
3 tbsp. unsalted butter – room temperature
Kosher salt and pepper to taste
2-3 drops of Tabasco Sauce

Directions

Preheat oven to 325F. Slice off tops of garlic heads. Gently remove loose papery outer skin from sides of heads. Place in oven proof dish just large enough to hold bulbs (or wrap in foil). Drizzle with oil and water. Cover tightly and bake 1 hour.

Uncover and baste with pan juices. Continue baking another 15 minutes without a lid, until golden brown. Remove from heat.

Cool garlic. Squeeze flesh from cloves into a shallow bowl. Add remaining pan juices. Using a fork, mash thoroughly. Add butter and Tabasco and mash well. Season to taste.

Note: Keeps in refrigerator up to two weeks. Add to soups, pasta, dips, sauces, potatoes, meats and dressing.



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