

ROASTED GARLIC BUTTER

1 whole head garlic
1 tablespoon olive oil
1/2 teaspoon kosher salt
1/2-1 teaspoon fresh thyme or any other fresh herb you like and have on hand
8 tablespoons (1 stick) butter, at room temperature
Few Drizzle's of Extra Virgin Olive Oil

Preheat oven to 350-375 degrees. Cut off the top of the garlic bulb, roughly 1/4 inch. Enough to give you a relatively flat surface at the top. Pour over about a tablespoon of olive oil. Season with some salt and pepper. Place the garlic on a double small sheet of foil and pull up the foil's edges to form a pouch. Roast for 35 minutes. Allow to cool slightly.

Place the butter in a small bowl along with the herb of choice. Or none at all. Squeeze the garlic out of its skins onto the butter. Add the remaining salt, pepper and a drizzle of extra virgin olive oil. Mash with a wooden spoon to combine. TASTE IT AND MELT!! See if it needs anything. Chill the butter until needed, but allow it to come to room temperature before spreading.

SERVE – it on hot steaks, over warm bread, mixed into warm sautéed vegetables, on a sandwich as a spread the possibilities are many, be creative.