



large head of garlic
tablespoons garlic
Oregano, basil
Salt and pepper to taste

Cut off some of the top to expose the cloves and trim off root end of the garlic. Keep the head intact. Rub olive oil over the head to coat. Add oregano, basil, salt and pepper to taste. Wrap in foil. Roast slowly in 325 degree oven for 1 hour or until squeezably soft. Spread on vegetables, meat or bread.