



Garlic Confit

We think you'll find these sweetly fragrant cloves of garlic confit goodness to be quite irresistible. The author, the famed Alain Ducasse, claims that the tender cloves won't leave you with bad breath. We can't promise you that, but we can promise that you may start using them in countless ways: whisked into vinaigrettes, slathered on crostini, smashed into mashed potatoes, stirred into dips, incorporated into eggs of all sorts, mashed into pan sauces, even fancied up as a hostess gift in a lovely jar. And, as Ducasse notes, when the garlic is gone, save that infused oil for drizzling and dipping and sautéing. Any which way, we think you'll find these garlic cloves to be pretty darn finger lickin' good.—**Renee Schettler Rossi**

LC Finger Lickin' Good Note

We said the garlic confit cloves are finger lickin' good, not finger fishin' good. Meaning, of course, it's best to fish the cloves out of the jar with a spoon rather than your fingers to prevent cooties or other contaminants from infiltrating your confit. Not trying to insult your sensibilities or your sense of manners or anything, just saying....

Special Equipment: 1 pint jar with lid

GARLIC CONFIT RECIPE

 10 M

 1 H

 Servings vary

INGREDIENTS

- 3 heads garlic
- 2 sprigs thyme
- 2 sprigs rosemary (optional)
- 15 black peppercorns
- 1 1/2 teaspoons coarse salt
- Extra-virgin olive oil

DIRECTIONS

1. Separate the cloves of garlic, removing any that are either much larger or much smaller than the rest and reserving them for another use. Remove the thick outer skin and the papery husk from each clove but leave the tight-fitting covering intact. Place the cloves in a deep saucepan.
2. Add the thyme, rosemary, peppercorns, and salt to the garlic in the pan. Add just enough oil to barely cover the garlic cloves and place the pan over very low heat. The oil should gently tremble at just under a simmer and certainly not boil. Leave the garlic to cook like this for 45 minutes to an hour, until the cloves are uniformly tender. Remove the pan from the heat and let cool.
3. Transfer the contents of the pan—the garlic cloves, the aromatics, and the oil—to a clean jar. Screw on the lid and keep it tightly closed in the refrigerator. Take out the cloves with a small spoon as you need them, and close the lid tightly. The garlic confit will keep in the refrigerator for up to several weeks.