Garlic Confit

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING	TOTAL / HANDS-ON
About 16	1 Tbsp Garlic	About 1 g	2-2.5 hr / 15 min

Ingredients

- **2 cups peeled fresh garlic cloves** (about 280 g)
- **1 1/2-2 cups olive oil**, enough to fully cover the garlic

Directions

1. **Prepare.** Heat the oven to **250°F**. Put the garlic in your **9 x 5-inch loaf pan**.
2. **Add the oil.** Pour in enough oil to fully submerge the cloves.
3. **Cook gently.** Cover tightly with foil. Bake **1 1/2-2 hours**, until the cloves are pale golden and mash easily. Begin checking at 90 minutes.
4. **Use.** Lift cloves out with a clean spoon. Mash or spread as desired; use the flavored oil in cooking too.
5. **Cool promptly.** Transfer any remaining cloves and oil to shallow containers for refrigeration.

Store & Reheat

Refrigerate **both the cloves and oil within 2 hours**, at **40°F or below**, and use within **4 days**. For longer storage, freeze small portions for up to **3 months**; leave **1/2 inch of headspace** in freezer-safe containers. Refrigerated oil may turn cloudy or firm; this is normal.

Oven:
Thawed: Thaw in the refrigerator. Preheat **325°F**. Put **2-4 Tbsp** cloves in a small metal oven-safe dish with a little oil and a secure oven-safe lid. First check **10 min**; continue every **2-3 min** to **165°F**.
Frozen: Preheat **325°F**. Put **2-4 Tbsp** frozen cloves directly in a small metal oven-safe dish with a little oil and a secure oven-safe lid. First check **15 min**; continue every **2-3 min** to **165°F**.
Air fryer:
Thawed: Thaw in the refrigerator. Preheat to **325°F**; select **Bake**. Put **2-4 Tbsp** cloves in a small metal oven-safe dish with a little oil and a secure oven-safe lid. First check **5 min**; continue every **2-3 min** to **165°F**.
Frozen: Preheat to **325°F**; select **Bake**. Put **2-4 Tbsp** frozen cloves directly in a small metal oven-safe dish with a little oil and a secure oven-safe lid. First check **8 min**; continue every **2-3 min** to **165°F**.