



Home Grown Recipes



APPETIZERS

"WHOLE GARLIC SALAD"

-INGREDIENTS-

- 30+ GARLIC CLOVES, PEELED
- ½ CUP OLIVE OIL
- ¼ LEMON JUICE
- 6 TABLESPOONS RED WINE VINEGAR
- 1 TABLESPOON FRESH CHIVES,
(CUT INTO 1 INCH PIECES)
- SALT AND PEPPER TO TASTE
- ½ TEASPOON DRY OREGANO

-DIRECTIONS-

BLANCH CLEANED, WHOLE GARLIC CLOVES IN BOILING WATER FOR 5 MINUTES,
DRAIN AND PLUNGE INTO COLD WATER.
DRAIN AND MIX WITH REMAINING INGREDIENTS.
ALLOW TO MARINATE IN THE REFRIGERATOR FOR 2-3 DAYS.
SERVE ON A BED OF BOSTON LETTUCE.

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