

The

Garlic

Cookbook

525 Recipes

NISHANT BAXI

The Garlic Cookbook 525 Recipes

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Laura's Pickled Garlic

6 bulbs garlic

4 cups white wine vinegar

1/4 cup white sugar

1 teaspoon whole black

peppercorns

4 whole cloves

1 bay leaf

2 dried red chile peppers

1 1/2 tablespoons lemon zest

Trim the tops from the heads of garlic. Peel off all but one layer of the outer skin. Set aside.

In a saucepan, combine the vinegar, sugar, peppercorns, cloves, bay leaf, chile peppers and lemon zest. Bring to a boil and cook for 2 minutes. Add the garlic, and continue to boil for another 4 minutes. Remove from the heat and let stand overnight at room temperature.

Transfer to a clean jar. Strain the brine into the jar with the garlic so that the heads are completely covered. Discard the solids. Cover and store in the refrigerator until using. It will keep for 6 to 8 weeks.

To keep longer, store in sterile jars and process in a hot water bath for at least 10 minutes to seal the jars.

Ingredients Directions

1

Garlic-Herb Mashed Potatoes

6 medium potatoes

1 garlic clove, minced

6 tablespoons butter or margarine,
divided

1 cup whipping cream

1 teaspoon dried parsley flakes

1 teaspoon dried tarragon

3/4 teaspoon salt

1/2 teaspoon pepper

Peel potatoes if desired and cut into cubes. Place in a large saucepan; cover with water. Bring to a boil. reduce heat; cover and simmer for 20-25 minutes or until tender.

Meanwhile, in a small skillet, saute garlic in 2 tablespoons butter for 1 minute or until tender. Add the remaining butter; heat until melted. Drain potatoes and place in a large mixing bowl. Add garlic mixture, cream, parsley, tarragon, salt and pepper; mash until smooth.

Ingredients Directions

2

Garlicky, Spicy and Sesamey Green Beans

1 pound fresh green beans,

trimmed

1 1/2 teaspoons sesame oil

1 teaspoon vegetable oil

2 cloves garlic, minced

1 teaspoon shallot, minced

kosher salt and ground black

pepper to taste

1/4 cup sesame seeds, toasted

Bring a large pot of water to a boil. Add the green beans, and cook for about 2 minutes. Drain, and immediately transfer to a bowl of ice water to stop the cooking. Drain again.

Heat the sesame oil and vegetable oil in a large skillet over medium-high heat. Add the green beans, and fry for 2 to 3 minutes, stirring constantly. Add the garlic, shallot, salt and pepper to the beans. Cook and stir for 1 minute. Mix in the sesame seeds, cook for 1 more minute, then serve.

Ingredients Directions

3

Herb, Garlic and Bacon Pork Loin

1 (5 pound) pork loin roast

1 tablespoon olive oil

1 pound sliced bacon

3 cups chicken stock

1 tablespoon dried rosemary

1 tablespoon dried thyme

6 fresh basil leaves

6 fresh sage leaves

4 cloves garlic, chopped

8 fresh pearl onions, peeled

Preheat the oven to 300 degrees F (150 degrees C).

Rub the pork loin with olive oil and place in a roasting pan. Drape slices of bacon over the top. Combine the chicken stock, rosemary, thyme, basil, sage and garlic. Pour over the roast. Place onions around the sides. Cover with a lid or aluminum foil.

Bake for 1 hour and 30 minutes. Remove the lid or foil, and continue to bake for 30 minutes, or until the bacon is browned.

Ingredients Directions

4

Spanish Garlic and Vegetable Soup

1 tablespoon olive oil

3 large carrots, peeled and diced

1 medium head cabbage,
chopped

1/2 head cauliflower, chopped

2 leeks, sliced

6 cloves garlic, finely chopped

1 (14.5 ounce) can diced tomatoes
with juice

4 teaspoons tomato paste

1 quart water

1/4 cup milk or light cream

1 tablespoon butter

salt and pepper to taste

Heat oil in a large pot over medium heat. Add carrot, cabbage, cauliflower and leeks. Cook, stirring constantly, for a few minutes until cabbage wilts. Stir in the garlic and tomato paste, and continue to cook for another minute or two, stirring constantly to prevent the garlic from burning. Stir in 2 cups of water, then cover and simmer for 10 minutes.

Pour in the diced tomatoes and the remaining 2 cups of water, and return to a boil. Reduce heat to low, cover and simmer for 20 minutes.

Reserve 2 cups of the liquid, and puree the remaining soup in a blender or food processor. Return the blended mixture to the reserved liquid, and stir in milk and butter. Return to a boil, and cook for 1 minute. Season to taste with salt and pepper, and serve.

Ingredients Directions

5

Roasted Garlic and Herb Shrimp with Spaghetti

2 tablespoons olive oil

3 cloves garlic, crushed

3 cups PregoB® Roasted Garlic &

Herb Italian Sauce

1/2 teaspoon crushed red pepper

1 pound fresh or frozen medium

shrimp, peeled and deveined

1 (10 ounce) package Pepperidge

FarmB® Garlic Bread

16 ounces spaghetti, cooked and
drained

3 tablespoons minced fresh Italian
parsley

Preheat the oven to 400 degrees F for the bread.

Heat the oil in a 12-inch skillet over medium heat. Add the garlic
and cook until it's golden.

Stir the sauce and red pepper in the skillet and heat to a boil.

Reduce the heat to low. Add the shrimp and cook for 5 minutes or
until it's cooked through.

Meanwhile, bake the bread according to the package directions.

Toss the spaghetti with the shrimp mixture. Sprinkle with the
parsley. Cut the bread into 2-
inch diagonal slices. Serve the bread
with the spaghetti mixture.

Ingredients Directions

6

Baked Garlic Green Beans

1 tablespoon olive oil

1 1/2 teaspoons cider vinegar

1 teaspoon dried minced onion

1 garlic clove, minced

1/4 teaspoon salt

Dash pepper

1 1/2 cups frozen cut green

beans, thawed

1 tablespoon dry bread crumbs

1 tablespoon grated Parmesan

cheese

1 teaspoon butter, melted

In a small bowl, combine the oil, vinegar, onion, garlic, salt and pepper. Add the beans; toss to coat. Transfer to a greased 3-cup baking dish. Combine the bread crumbs, Parmesan cheese and butter; sprinkle over beans. Bake, uncovered, at 350 degrees F for 10-15 minutes or until heated through.

Ingredients Directions

7

Roasted Garlic

10 medium heads garlic

3 tablespoons olive oil

Preheat oven to 400 degrees F (200 degrees C).

Arrange heads of garlic on a baking sheet. Sprinkle garlic with olive oil. Bake for 40 minutes to 1 hour, when the garlic is soft and squeezable, it is ready. Remove, let cool, and serve.

Ingredients Directions

8

Creamy Garlic Dip

3/4 cup sour cream

1/4 cup mayonnaise

1/2 tablespoon garlic powder

1/2 teaspoon crushed red pepper

1/2 tablespoon dried parsley

In a medium bowl, mix together sour cream, mayonnaise, garlic powder, crushed red pepper and dried parsley. Serve immediately or refrigerate overnight for full flavor.

Ingredients Directions

9

Garlic, Basil, and Bacon Deviled Eggs

12 eggs

5 slices bacon

2 large cloves garlic, pressed

1/2 cup finely chopped fresh basil

1/3 cup mayonnaise

1/4 teaspoon crushed red pepper
flakes

salt and pepper to taste

1/4 teaspoon paprika for garnish

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and

scoop the yolks into a bowl. Mash the yolks with a fork.

Cook the bacon in a large, deep skillet over medium-high heat until

evenly browned, about 10 minutes. Drain on a paper towel-lined plate; chop once cool. Add to the mashed egg yolks. Stir the basil, mayonnaise, red pepper flakes, salt, and pepper into the mixture until evenly mixed. Fill the egg white halves with the mixture; sprinkle each stuffed egg with a bit of paprika.

Ingredients Directions

10

Teriyaki Marinade with Ginger and Garlic

1/2 cup soy sauce

1/4 cup red wine vinegar

1/4 cup white wine

2 tablespoons honey

1 tablespoon fresh ginger root,
finely chopped

4 cloves garlic, minced

1/2 teaspoon crushed red pepper
flakes

In a medium bowl, mix soy sauce, red wine vinegar, white wine, honey, fresh ginger root, garlic and crushed red pepper flakes.

Place in an appropriately sized sealed container with desired type of meat. Shake well to coat. Allow meat to marinate in the mixture at least two hours before cooking.

Ingredients Directions

11

Baked Cherry Tomatoes with Garlic

1 pint cherry tomatoes

4 cloves garlic, slivered

2 tablespoons extra virgin olive oil

(optional)

kosher salt (optional)

Preheat oven to 350 degrees F (175 degrees C).

Cut a slit in one side of the cherry tomatoes, and insert a sliver of garlic into each. Arrange tomatoes in a single layer on a baking sheet. Drizzle with olive oil and sprinkle with salt.

Bake tomatoes about 20 minutes in the preheated oven, until slightly shriveled. Serve warm.

Ingredients Directions

12

Garlic Prime Rib

1 (10 pound) prime rib roast

10 cloves garlic, minced

2 tablespoons olive oil

2 teaspoons salt

2 teaspoons ground black pepper

2 teaspoons dried thyme

Place the roast in a roasting pan with the fatty side up. In a small bowl, mix together the garlic, olive oil, salt, pepper and thyme.

Spread the mixture over the fatty layer of the roast, and let the roast sit out until it is at room temperature, no longer than 1 hour.

Preheat the oven to 500 degrees F (260 degrees C).

Bake the roast for 20 minutes in the preheated oven, then reduce the temperature to 325 degrees F (165 degrees C), and continue roasting for an additional 60 to 75 minutes. The internal temperature of the roast should be at 145 degrees F (53 degrees C) for medium rare.

Allow the roast to rest for 10 or 15 minutes before carving so the meat can retain its juices.

Ingredients Directions

13

Rosemary Mashed Potatoes and Yams with Garlic
and Parmesan

8 cloves garlic

3 tablespoons olive oil

1 1/2 pounds potatoes, peeled
and cubed

1 1/2 pounds sweet potatoes,
peeled and cubed

1/2 cup milk

1/4 cup butter

1/2 teaspoon dried rosemary

1/2 cup grated Parmesan cheese

salt to taste

ground black pepper to taste

Preheat oven to 350 degrees F (175 degrees C). Put garlic in small ovenproof bowl, and drizzle with olive oil. Roast for 30 minutes, until very soft. Cool, peel, and reserve oil.

Cook potatoes and yams in a large pot of salted water until tender, about 20 to 30 minutes. Drain, reserving 1 cup liquid.

Place potatoes in a mixing bowl. Add milk, butter or margarine, rosemary, garlic, and reserved olive oil. Mash until smooth as desired, adding reserved cooking liquid as needed. Mix in 1/4 cup cheese. Salt and pepper to taste. Transfer to a buttered or oiled 8 x 8 x 2 inch baking dish. Sprinkle with remaining cheese.

Bake for 45 minutes, until heated through and golden on top.

Ingredients Directions

14

Puerto Rican Garlic Marinade

1/2 cup olive oil

4 teaspoons crushed garlic

1 tablespoon salt

2 1/2 teaspoons black pepper

In a blender or food processor, combine olive oil, garlic, salt, and pepper. Process for 3 to 5 minutes.

Ingredients Directions

15

Filet Mignon with Garlic Shrimp Cream Sauce

2 (4 ounce) beef tenderloin filets, 1

1/2 inches thick

1 tablespoon olive oil

salt to taste

2 tablespoons butter

2 tablespoons olive oil

1 large shallot, minced

2 tablespoons minced garlic

1/4 cup Chardonnay wine

1/2 pound uncooked shrimp -

peeled, deveined, and cut into 3

pieces

1/4 cup heavy cream

1 tablespoon butter

salt and pepper to taste

Heat a heavy steel or cast-iron skillet over medium-high heat. Brush

both sides of each filet with 1 tablespoon olive oil, and sprinkle with salt. Gently place the filets into the hot skillet, and cook until they start to become firm and are reddish-pink and juicy in the center, about 3 to 4 minutes per side. An instant-read thermometer inserted

into the center should read 130 degrees F (54 degrees C). Set the filets aside to rest, covered loosely with foil.

Melt 2 tablespoons butter with 2 tablespoons of olive oil in the skillet over medium heat until the foam subsides from the butter. Cook and stir the shallot and garlic until tender, about 2 minutes.

Pour in the wine, and cook and stir until the wine reduces by half, about 3 minutes. Stir in the shrimp, cream, 1 tablespoon of butter, and a pinch of salt and pepper to taste. Cook and stir until the sauce is thickened and velvety and the shrimp are pink, about 2 minutes.

To serve, place filets on serving plates, and top each with half the shrimp sauce. Sauce will thicken slightly as it cools.

Ingredients Directions

16

Braised Flank Steak with Lemon and Garlic

1/2 cup all-purpose flour

1/2 teaspoon garlic powder

salt and pepper to taste

1 (1 1/2-pound) beef flank steak

1 tablespoon cooking oil

1 (13.75 ounce) can chicken broth

2 teaspoons lemon juice

2 cloves garlic, minced

3 whole cloves

Mix the flour and garlic powder together in a shallow dish. Season with salt and pepper to taste. Dip the steak in the flour mixture evenly coating both sides. Set aside. Discard remaining flour mixture.

Heat the cooking oil in a skillet over medium-high heat. Place the steak in the skillet and cook until browned on both sides, about 5

minutes for each side. Stir in the chicken broth, lemon juice, garlic, and cloves. Bring the mixture to a boil over medium-high heat, then

reduce heat to low. Cover, and simmer until steak is tender, about 1 1/2 hours.

To serve, remove steak from the skillet, and slice across the grain in thin strips. Place on serving plates, and ladle sauce over meat.

Ingredients Directions

17

Garlic Butter Sauce I

1/3 cup butter

1 clove crushed garlic

1/4 tablespoon dried basil

2 teaspoons dried oregano

In a small saucepan melt butter, add garlic and saute until cooked.

Add dried oregano and dried basil and stir until heated through.

Serve warm.

Ingredients Directions

18

Lemon-Garlic Green Beans

2 garlic cloves, minced

2 teaspoons olive oil

1 pound green beans, trimmed

and cut into 2 inch pieces

1 tablespoon lemon juice

1/4 teaspoon coarsely ground

pepper

1/8 teaspoon salt

In a large nonstick skillet coated with nonstick cooking spray, cook the garlic in oil over medium heat for 30 seconds. Add the beans; cook and stir for 10-13 minutes or until crisp-tender. Stir in the lemon juice, pepper and salt.

Ingredients Directions

19

Garlic Mashed Potatoes

8 potatoes, peeled and quartered

1/2 cup milk

1/4 cup butter

2 cloves garlic, minced

salt to taste

1 pinch ground white pepper

2 tablespoons sesame seeds

Bring a large pot of water to boil; add potatoes, and boil until soft, about 20 to 25 minutes. Drain, and place in a large bowl.

Combine potatoes with milk, butter, garlic, salt, and pepper. Mix with an electric mixer or potato masher to your desired consistency

Sprinkle with sesame seeds.

Ingredients Directions

20

Garlic Lover's Grilled Corn

4 ears frozen corn on the cob

2 teaspoons butter

2 teaspoons garlic powder

4 teaspoons minced garlic

salt and ground black pepper to

taste

1 cup chopped whole kernel corn

Preheat an outdoor grill for high heat.

Lay two ears of corn each on two separate pieces of aluminum foil large enough to wrap the ears completely. Place 1 teaspoon butter, 1 teaspoon garlic powder, and 2 teaspoons minced garlic on top of each bundle of corn. Season with salt and pepper. Tightly wrap the corn in the foil.

Cook on preheated grill for 10 minutes; turn. Continue to cook another 10 to 14 minutes.

Ingredients Directions

21

Toasted Garlic Bread

1 (1 pound) loaf Italian bread

5 tablespoons butter, softened

2 teaspoons extra virgin olive oil

3 cloves garlic, crushed

1 teaspoon dried oregano

salt and pepper to taste

1 cup shredded mozzarella

cheese

Preheat the broiler.

Cut the bread into slices 1 to 2 inches thick.

In a small bowl, mix butter, olive oil, garlic, oregano, salt and pepper. Spread the mixture evenly on the bread slices.

On a medium baking sheet, arrange the slices evenly and broil 5 minutes, or until slightly brown. Check frequently so they do not burn.

Remove from broiler. Top with cheese and return to broiler 2 to 3 minutes, until cheese is slightly brown and melted. Serve at once.

Ingredients Directions

22

Cream Cheese, Garlic, and Chive Stuffed Chicken

1 (8 ounce) package cream
cheese, softened

2 tablespoons dried chives

1 clove garlic, minced

4 skinless, boneless chicken

breast halves, butterflied

4 slices turkey bacon

2 tablespoons butter, melted

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the cream cheese, chives, and garlic. Divide the mixture into 4 balls.

Place 1 cream cheese ball in the center of each butterflied chicken

breast half. Fold the chicken over the cream cheese, wrap with a slice of turkey bacon, and secure with toothpicks. Arrange the chicken in a baking dish. Pour the butter over the chicken.

Bake 30 minutes in the preheated oven, or until the bacon is crisp and the chicken is no longer pink and juices run clear.

Ingredients Directions

23

Halibut with Garlic Sauce

1 pound halibut, cut into chunks

salt to taste

1/2 cup cornmeal

1/4 cup sunflower seed oil

1 cup chicken broth

3 cloves garlic, minced

1 bay leaf

ground black pepper to taste

Season the halibut with salt, and dredge in the cornmeal to coat.

Heat the oil in a skillet over medium heat. Place the coated halibut in the skillet, and cook 5 minutes, until lightly browned on all sides.

Mix the chicken broth, garlic, and bay leaf in a pot, and bring to a boil. Pour into the skillet with the halibut. Season with pepper.

Continue cooking 5 minutes, or until fish is easily flaked with a fork.

Ingredients Directions

24

Easy Garlic Broiled Chicken

1/2 cup butter

3 tablespoons minced garlic

3 tablespoons soy sauce

1/4 teaspoon black pepper

1 tablespoon dried parsley

6 boneless chicken thighs, with
skin

dried parsley, to taste

Preheat the oven broiler. Lightly grease a baking pan.

In a microwave safe bowl, mix the butter, garlic, soy sauce, pepper, and parsley. Cook 2 minutes on High in the microwave, or until butter is melted.

Arrange chicken on the baking pan, and coat with the butter mixture, reserving some of the mixture for basting.

Broil chicken 20 minutes in the preheated oven, until juices run clear, turning occasionally and basting with remaining butter mixture. Sprinkle with parsley to serve.

Ingredients Directions

25

Garlic Ginger Chicken Strips

1/4 cup sherry, or chicken broth

1/4 cup reduced-sodium soy
sauce

3 garlic cloves, minced

1 tablespoon honey

1 tablespoon minced fresh basil

1/2 teaspoon ground ginger

1/2 teaspoon Chinese five-spice
powder

1/4 teaspoon crushed red pepper
flakes

1/4 teaspoon pepper

1 pound boneless, skinless
chicken breasts, cut into 1-inch
strips

In a bowl, combine the first nine ingredients. Remove 3 tablespoons for basting; cover and refrigerate. Place chicken in a large resealable plastic bag; add the remaining marinade. Seal bag and turn to coat. Refrigerate for at least 4 hours.

Drain and discard marinade. Broil chicken 3-4 in. from the heat for 3

minutes; turn strips over. Baste with reserved marinade. Broil 4-5 minutes longer or until chicken juices run clear, turning occasionally.

Ingredients Directions

26

Savory Garlic Marinated Steaks

1/2 cup balsamic vinegar

1/4 cup soy sauce

3 tablespoons minced garlic

2 tablespoons honey

2 tablespoons olive oil
2 teaspoons ground black pepper
1 teaspoon Worcestershire sauce
1 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon liquid smoke
flavoring
1 pinch cayenne pepper
2 (1/2 pound) rib-eye steaks

In a medium bowl, mix the vinegar, soy sauce, garlic, honey, olive oil, ground black pepper, Worcestershire sauce, onion powder, salt, liquid smoke, and cayenne pepper.

Place steaks in a shallow glass dish with the marinade, and turn to coat. For optimum flavor, rub the liquid into the meat. Cover, and marinate in the refrigerator for 1 to 2 days.

Preheat grill for medium-high to high heat.

Lightly oil the grill grate. Grill steaks 7 minutes per side, or to desired doneness. Discard leftover marinade.

Ingredients Directions

27

Roasted Garlic Flat Iron Steak

15 cloves garlic
1 tablespoon olive oil
1/2 cup olive oil
4 (8 ounce) flat iron steaks

salt and ground black pepper to

taste

Preheat oven to 350 degrees F (175 degrees C).

Arrange garlic cloves on a baking sheet. Drizzle 1 tablespoon olive oil over garlic.

Bake garlic in preheated oven until golden brown, 15 to 20 minutes, stirring once to prevent burning. Remove from oven and allow to cool.

Place cooled garlic and 1/2 cup olive oil in a food processor; blend until mixture is a paste.

Season steaks with salt and pepper. Rub garlic paste on both sides of each steak.

Place a large skillet over medium heat. Cook the steaks until the internal temperature reaches 135 degrees to 140 degrees F (60 degrees C), about 5 minutes per side. Remove the whole pan from the heat and let stand until steaks reach an internal temperature of 145 degrees F (63 degrees C), or your desired degree of doneness.

Ingredients Directions

28

Garlic Spaghetti

1 (16 ounce) package spaghetti

10 cloves garlic, minced

1/4 cup olive or vegetable oil

1/4 cup minced fresh parsley

2 teaspoons dried oregano

1 teaspoon salt

1/4 teaspoon pepper

1/2 cup grated Parmesan cheese

Cook spaghetti according to package directions. Meanwhile, in a skillet over low heat, cook garlic in oil until lightly browned. Remove from the heat; stir in parsley, oregano, salt and pepper. Drain spaghetti; place in a large bowl. Add garlic mixture and Parmesan cheese; toss to coat.

Ingredients Directions

29

Makeover Garlic Spinach Balls

2 cups crushed seasoned stuffing

1 cup finely chopped onion

3/4 cup egg substitute

1 egg, lightly beaten

1/4 cup grated Parmesan cheese

1/4 cup butter, melted

3 tablespoons reduced sodium

chicken or vegetable broth

1 garlic clove, minced

1 1/2 teaspoons dried thyme

1/4 teaspoon pepper

1/8 teaspoon salt

2 (10 ounce) packages frozen

chopped spinach, thawed and

squeezed dry

In a large bowl, combine the first 11 ingredients. Stir in spinach until blended. Roll into 1-in. balls. Place in a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 15-20 minutes or until golden brown.

Ingredients Directions

30

Jalapeno-Garlic-Onion Cheeseburgers

1 fresh jalapeno chile pepper,

finely chopped

2 cloves garlic, minced

1 small onion, finely chopped

1 pound lean ground beef

4 slices pepperjack cheese

4 hamburger buns

Preheat grill for high heat.

Mix jalapeno pepper, garlic, onion, and ground beef in a medium bowl. Form into four patties.

Brush grill grate with oil. Grill hamburger patties 5 minutes per side or until well done. Top with pepperjack cheese, and serve on buns.

Ingredients Directions

31

Honeyed Habanero and Toasted Garlic Tartar

Sauce

3 tablespoons corn oil

6 cloves garlic, chopped
2 habanero peppers, seeded and
minced
1/2 teaspoon flaked sea salt
1 1/2 teaspoons honey
3 tablespoons water
2 tablespoons heavy cream
1 dill pickle, minced
1/3 cup mayonnaise
salt and pepper to taste

Heat the corn oil in a skillet over medium heat. Stir in the garlic, habanero peppers, and sea salt. Cook and stir until the garlic begins to brown, about 5 minutes. Stir honey into water until dissolved, then pour into garlic mixture. Simmer until the water has almost evaporated, then scrape the mixture into a metal bowl.

Stir in cream, pickle, and mayonnaise. Place mixture into refrigerator, and chill until cold. Season to taste with salt and pepper before serving.

Ingredients Directions

32

Garlic Potatoes and Ham

8 small red potatoes, cut into
wedges
1 tablespoon vegetable oil
1 (16 ounce) package frozen

chopped broccoli, partially thawed

1 cup cubed fully cooked ham

1 (1 ounce) package herb and
garlic soup mix*

In a large skillet, cook potatoes in oil over medium-high heat for 10

minutes or until lightly browned. Stir in broccoli, ham and dry soup mix. Reduce heat; cover and cook for 25 minutes or until potatoes are tender.

Ingredients Directions

33

Garlic Wine Chicken

1 skinless, boneless chicken

breast half - pounded thin

1 tablespoon vegetable oil

1/4 cup all-purpose flour

ground black pepper to taste

1/2 tablespoon chopped garlic

4 mushrooms, chopped

1/2 lemon

1 1/2 cups Chablis wine

2 tablespoons butter, softened

In a medium skillet, heat oil for frying. Dredge chicken breast in flour and add to skillet. Saute until golden brown (presentation side down) and pepper to taste.

Turn chicken over (presentation side up) and add the garlic, mushrooms, juice from 1/2 lemon and wine. Stir all together. Turn heat up as high as possible and let liquids reduce until about 1/4 cup liquid remains in skillet.

Remove chicken from skillet and add the room temperature butter. Swirl it around in the skillet sauce until it is incorporated and the sauce is slightly thickened. Pour sauce over chicken and serve.

Ingredients Directions

34

2-Step Garlic Pork Chops

1 tablespoon vegetable oil

4 boneless pork chops, 3/4-inch thick

1 clove garlic, minced

1 (10.75 ounce) can

Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)

1/2 cup milk

4 cups hot cooked couscous or regular long-grain white rice

Heat the oil in a 10-inch skillet over medium-high heat. Add the chops and garlic and cook for 10 minutes or until the chops are well browned on both sides. Remove the chops and set aside.

Stir the soup and milk into the skillet. Heat to a boil. Return the

chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are slightly pink in the center*. Serve with couscous or rice.

Ingredients Directions

35

Garlic and Basil Goat Cheese

1 gallon goat's milk

1/2 cup distilled white vinegar

2 tablespoons minced fresh basil

3 large cloves garlic, minced

salt to taste

Pour the goat's milk into a large pot. Cook over medium-high heat

until small bubbles form, and the milk becomes foamy. Do not bring to a boil. Remove from the heat, and stir in the vinegar; let stand 10 minutes to curdle.

Line a colander with a double layer of cheesecloth. Pour the curdled milk into the cheesecloth to separate the curds from the whey.

Gather up the sides of the cheesecloth, and gently squeeze as much remaining whey from the curds as you can. Place the cheese into a mixing bowl, and stir in basil and garlic. Season to taste with salt, then cover, and refrigerate until cold.

Ingredients Directions

36

Garlicky Vodka Alfredo

1 (16 ounce) package penne rigate

1 tablespoon extra-virgin olive oil

7 cloves roasted garlic

1/2 cup butter

1 1/2 cups heavy cream

1/4 cup chicken stock

1/2 cup vodka

2 cups grated Parmesan cheese

1/2 cup grated Asiago cheese

kosher salt to taste

ground white pepper to taste

10 leaves fresh basil, torn or
shredded

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Heat the oil in a large skillet over medium heat; cook the garlic in the oil about 3 minutes. Stir in the butter, cream, chicken stock, and vodka; bring to a simmer. Add the Parmesan cheese, Asiago cheese, salt, and pepper; stir. Mix the pasta into the sauce and stir to coat. Allow to simmer about 3 minutes more. Garnish with fresh basil to serve.

Ingredients Directions

37

Great Grandpa's Garlic Pickles

1 (16 ounce) jar dill pickle slices

2 cups white sugar

1 tablespoon hot pepper sauce (e.

g. Tabasco[®],[™])

6 cloves garlic, peeled

1/4 teaspoon red pepper flakes

Pour the jar of pickles and the liquid into a large bowl. Stir in the sugar, hot pepper sauce, garlic and red pepper. Return to the pickle jar and refrigerate for at least 1 day before serving to soak up the flavors.

Ingredients Directions

38

Garlic Ginger Chops

4 thick cut pork chops

1 cup soy sauce

8 slices fresh ginger root

4 cloves garlic, sliced

1 teaspoon freshly ground black
pepper

1 cup dried bread crumbs

2 tablespoons sesame seeds

Place pork chops, soy sauce, ginger, garlic, and black pepper into a large, resealable, plastic bag. Shake the bag gently to combine everything, and refrigerate for at least 2 hours. These are excellent done in the morning, and left to sit all day.

Heat oven to 350 degrees F (175 degrees C).

In a shallow dish, combine bread crumbs and sesame seeds.

Remove chops from marinade, making sure there are no ginger slices clinging to the meat, and lay them in the crumb mixture to coat. If you like, place pieces of garlic from the marinade on the chops. Place chops on a rack or baking sheet.

Bake for approximately 45 minutes, or until done

Ingredients Directions

39

Garlic Cheese Grits with Shrimp

3/4 cup uncooked grits

6 ounces garlic flavored

processed cheese, cubed

1 pinch cayenne pepper

2 tablespoons butter

2 tablespoons olive oil

2 cloves garlic, minced

1 tomato, diced

2 pounds fresh shrimp, peeled

and deveined

1/2 lemon, juiced

salt to taste

Cook grits according to package directions. Stir in cubed cheese and cayenne pepper. Keep warm over low heat.

Heat butter and oil in a large skillet over medium-high heat. Saute

garlic and tomato until tomato begins to soften. Stir in shrimp and lemon juice. Saute until shrimp are pink. Season with salt to taste. Spread warm grits on a serving platter and pour shrimp mixture on top.

Ingredients Directions

40

Hearty Garlic Potato Soup

8 medium potatoes, peeled and
cut into 1/2-inch cubes

1 large carrot, peeled and
chopped

2 garlic cloves, peeled

1/2 pound bulk Italian sausage

1 small onion, chopped

1/4 cup butter or margarine

1/4 cup all-purpose flour

8 cups milk

2 teaspoons minced fresh parsley

1 1/2 teaspoons salt

1 teaspoon chicken bouillon
granules

1/2 teaspoon seasoned salt

1/4 teaspoon pepper

Place potatoes, carrot and garlic in a Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20

minutes or until tender. Drain. Place 3 cups potato mixture in a bowl and mash. Set aside mashed potatoes and remaining potato mixture.

In a skillet, cook sausage and onion over medium heat until meat is no longer pink; drain and set aside. In a soup kettle, melt butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until soup is thickened.

Add the parsley, salt, bouillon, seasoned salt and pepper; mix well. Add the mashed potato mixture; cook and stir until heated through. Add the reserved potato and sausage mixtures. Heat through.

Ingredients Directions

41

Spinach Garlic Soup

1 (10 ounce) package fresh
spinach, trimmed and coarsely
chopped

4 cups chicken broth

1/2 cup shredded carrots

1/2 cup chopped onion

8 cloves garlic, minced

1/3 cup butter or margarine

1/4 cup all-purpose flour

3/4 cup heavy cream

1/4 cup milk

1/2 teaspoon pepper

1/8 teaspoon ground nutmeg

In a 5-qt. Dutch oven, bring spinach, broth and carrots to a boil.

Reduce heat; simmer 5 minutes, stirring occasionally. Remove from heat; cool to lukewarm.

Meanwhile, in skillet, saute onion and garlic in butter until onion is soft, about 5-10 minutes. Add flour; cook and stir over low heat for 3-5 minutes. Add to spinach mixture. Puree in small batches in a blender or food processor until finely chopped. Place in a large saucepan. Add cream, milk, pepper and nutmeg; heat through but do not boil.

Ingredients Directions

42

Garlic Crab Legs

3 1/2 pounds Alaskan king crab

legs with shell

6 ears fresh corn

1 1/2 cups butter

3 teaspoons minced garlic

1/8 teaspoon crushed red pepper
flakes

1 teaspoon Old Bay Seasoning

TM, or to taste

In a very large stock pot, bring a large amount of water to boil.

Place crab legs and corn in the pot of boiling water. Boil until the

corn is tender, and the crab legs are opaque and flaky. The crab may finish cooking before the corn, check the corn and crab every 5 minutes to see if they are finished cooking. When finished cooking, drain well. Cut a slit into each of the crab leg shells to make it easier for your guests to get to the meat.

In a large saucepan, melt butter or margarine, garlic, red pepper, and Old Bay seasoning. Stir in the crab and corn, and saute them for 5 to 10 minutes.

Ingredients Directions

43

Garlic Potato Wedges

4 pounds small red potatoes, cut
into wedges

1/3 cup olive or canola oil, divided

16 unpeeled cloves garlic

2 tablespoons minced fresh
rosemary

1 teaspoon salt

1/3 cup white wine vinegar or
cider vinegar

4 teaspoons Dijon mustard

3 teaspoons sugar

1/4 teaspoon pepper

1/3 cup chopped green onions

In a large bowl, combine the potatoes, 1 tablespoon of oil, garlic,

rosemary and salt. Pour into two 15-in. x 10-in. x 1-in. baking pans coated with nonstick cooking spray. Bake, uncovered, at 450 degrees F for 25-30 minutes or until potatoes are tender, stirring every 10 minutes.

In a small bowl, combine the vinegar, mustard, sugar, pepper and remaining oil until smooth. Squeeze roasted garlic into vinegar mixture (discard skins). Pour over potatoes and toss to coat.

Sprinkle with onions.

Ingredients Directions

44

Garlic Chicken Fried Brown Rice

2 tablespoons vegetable oil,
divided

8 ounces skinless, boneless
chicken breast, cut into strips

1/2 red bell pepper, chopped

1/2 cup green onion, chopped

4 cloves garlic, minced

3 cups cooked brown rice

2 tablespoons light soy sauce

1 tablespoon rice vinegar

1 cup frozen peas, thawed

Heat 1 tablespoon of vegetable oil in a large skillet set over medium heat. Add the chicken, bell pepper, green onion and garlic. Cook and stir until the chicken is cooked through, about 5 minutes.

Remove the chicken to a plate and keep warm.

Heat the remaining tablespoon of oil in the same skillet over medium-high heat. Add the rice; cook and stir to heat through. Stir in the soy sauce, rice vinegar and peas, and continue to cook for 1 minute. Return the chicken mixture to the skillet and stir to blend with the rice and heat through before serving.

Ingredients Directions

45

Garlic Lime Bacon-Wrapped Shrimp

1/2 cup vegetable oil

1/4 tablespoon lime juice

1 clove garlic, minced

salt and pepper to taste

10 cooked medium shrimp,
shelled and deveined

5 slices peppered bacon, cut in
half

1 (4 ounce) can whole green chili
peppers, drained, and sliced
lengthwise

1 avocado - peeled, pitted and
diced (optional)

1 lime, cut into wedges (optional)

Whisk together the oil, lime juice, garlic, salt, and pepper in a mixing

bowl. Toss the shrimp in the marinade, then refrigerate for 30 minutes to 1 hour.

Preheat an indoor electric grill for medium-high heat.

Remove the shrimp from the marinade, and shake off excess. Wrap each shrimp with a strip of chili pepper, then half a bacon slice.

Secure with a toothpick. Repeat with remaining shrimp. Cook on preheated grill until the bacon is crisp, and the shrimp is hot, 6 to 10 minutes. Sprinkle the shrimp with diced avocado, and garnish with lime wedges to serve.

Ingredients Directions

46

Baked Garlic Parmesan Chicken

2 tablespoons olive oil

1 clove garlic, minced

1 cup dry bread crumbs

2/3 cup grated Parmesan cheese

1 teaspoon dried basil leaves

1/4 teaspoon ground black

pepper

6 skinless, boneless chicken

breast halves

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a bowl, blend the olive oil and garlic. In a separate bowl, mix the bread crumbs, Parmesan cheese, basil, and pepper. Dip each

chicken breast in the oil mixture, then in the bread crumb mixture. Arrange the coated chicken breasts in the prepared baking dish, and top with any remaining bread crumb mixture.

Bake 30 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

Ingredients Directions

47

Beef Parmesan with Garlic Angel Hair Pasta

1 1/2 pounds beef cube steak

1 onion, sliced into thin rings

1 green bell pepper, sliced in rings

1 cup Italian seasoned bread

crumbs

1/2 cup grated Parmesan cheese

2 tablespoons olive oil

1 (16 ounce) jar spaghetti sauce

1/2 cup shredded mozzarella

cheese

12 ounces angel hair pasta

2 teaspoons minced garlic

1/4 cup butter

Preheat oven to 350 degrees F (175 degrees C).

Cut cube steak into serving size pieces. Coat meat with the bread crumbs and parmesan cheese. Heat olive oil in a large frying pan, and saute 1 teaspoon of the garlic for 3 minutes. Quick fry (brown

quickly on both sides) meat. Place meat in a casserole baking dish, slightly overlapping edges. Place onion rings and peppers on top of meat, and pour marinara sauce over all.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, depending on the thickness of the meat. Sprinkle mozzarella over meat and leave in the oven till bubbly.

Boil pasta al dente. Drain, and toss in butter and 1 teaspoon garlic. For a stronger garlic taste, season with garlic powder. Top with grated parmesan and parsley for color. Serve meat and sauce atop a mound of pasta! HINT: make the meat ahead of time, and refrigerate over night, the acid in the tomato sauce will tenderize the meat even more. If you do this, save the mozzarella till the last minute.

Ingredients Directions

48

Garlic Pork Roast

1 tablespoon vegetable oil

1 (2 pound) boneless pork roast

salt and pepper to taste

4 sweet potatoes, quartered

1 onion, quartered

6 cloves garlic

1 (14.5 ounce) can chicken broth

Heat oil in large heavy skillet. Season meat with salt and pepper, and brown in oil.

In a slow cooker, layer sweet potatoes, onion and garlic. Place browned roast on top of vegetables, and pour in chicken broth. Cover, and cook on low setting for 6 hours.

Ingredients Directions

49

Greek Style Garlic Chicken Breast

4 skinless, boneless chicken

breast halves

1 cup extra virgin olive oil

1 lemon, juiced

2 teaspoons crushed garlic

1 teaspoon salt

1 1/2 teaspoons black pepper

1/3 teaspoon paprika

Cut 3 slits in each chicken breast to allow marinade to penetrate. In a small bowl, whisk together olive oil, lemon juice, garlic, salt, pepper, and paprika for about 30 seconds. Place chicken in a large bowl, and pour marinade over. Using your hands, work marinade into chicken. Cover, and refrigerate overnight.

Preheat grill for medium heat, and lightly oil grate.

Cook chicken on grill until meat is no longer pink and juices run clear.

Ingredients Directions

50

Alligator in Garlic-Wine Sauce

2 pounds alligator meat, cut into
cubes

3 tablespoons fresh lime juice

salt and pepper to taste

all-purpose flour for dusting

2 tablespoons olive oil

1 tablespoon minced garlic

1/2 cup white wine

Toss alligator cubes with lime juice, cover, and refrigerate for 1 hour to marinate.

Squeeze any excess liquid from alligator and place into a large bowl. Season with salt and pepper, then toss with enough flour to coat. Remove alligator, shake off excess flour, and set aside.

Heat olive oil in a large skillet over medium-high heat. Add garlic;

cook and stir until fragrant, about 30 seconds. Add alligator, and cook until firm and opaque, 5 to 6 minutes. Place alligator into serving dish, then pour wine into skillet and simmer until thickened about 2 minutes. Pour sauce over alligator to serve.

Ingredients Directions

51

Garlic Stuffed Roast

1 1/2 pounds beef sirloin roast

10 cloves garlic, halved

1 (10.75 ounce) can condensed

cream of mushroom soup

1 (1 ounce) package dry onion

soup mix

2 tablespoons Worcestershire

sauce

Preheat oven to 250 degrees F (120 degrees C). Trim off any excess fat from roast. Make several deep slits and insert a half clove of garlic in each slit.

Place roast in an aluminum oven pouch. Pour soup over roast. Then sprinkle soup mix over the roast followed by the Worcestershire sauce. Seal pouch tightly and place on a baking sheet.

Bake in a preheated oven for 8 to 9 hours.

Ingredients Directions

52

Roasted Garlic Teriyaki Fried Rice with Chicken

1/2 pound boneless skinless

chicken breasts

2 tablespoons vegetable oil

3 green onions and tops, chopped

1 carrot, julienned

1 egg, beaten

4 cups cold cooked rice

3 tablespoons Kikkoman Roasted

Garlic Teriyaki Marinade & Sauce

Cut chicken into thin strips.

Heat oil in hot wok or large skillet over high heat. Add chicken, green onions and carrot. Stir-fry 3 minutes, or until chicken is thoroughly cooked.

Add egg; cook, stirring gently, until firm. Stir in rice and cook until heated through.

Add roasted garlic teriyaki sauce; remove pan from heat. Stir mixture until well mixed. Serve immediately.

Ingredients Directions

53

Ten Clove Garlic Marinade

2/3 cup vegetable oil

1/3 cup Worcestershire sauce

1/4 cup soy sauce

1/4 cup steak sauce

1/4 cup water

1 teaspoon salt

1/2 teaspoon pepper

1/2 yellow onion, minced

10 cloves garlic, peeled and
minced

In a bowl, whisk together vegetable oil, Worcestershire sauce, soy sauce, steak sauce, water, salt, pepper, onion, and garlic until thoroughly mixed.

Pierce several holes into meat with a sharp knife, and place in a shallow dish. Stir marinade once more and slowly pour over meat,

smothering the top with the garlic and onions.

Cover and refrigerate overnight, or up to 36 hours. Cook as desired.

Ingredients Directions

54

Barbequed Potato and Garlic Scape Packets

8 red potatoes, cut into 1-inch
cubes

20 garlic scapes, cut into 1 1/2-
inch pieces

1/4 cup extra-virgin olive oil

kosher salt and pepper to taste

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Cut 6 18-inch pieces of aluminum foil and set aside.

Combine the potatoes and scapes in a mixing bowl. Drizzle with olive oil; season to taste with salt and pepper. Divide the mixture among the pieces of aluminum foil and fold the edges of the foil over the potato mixture to seal the packets.

Place the packets onto the preheated grill and close the lid. Cook until the potatoes are tender and easily pierced with a fork, 20 to 25 minutes. Rotate the packets halfway through cooking.

Ingredients Directions

55

Open-Face Chicken Bruschetta on Garlic Bread

1 (10 ounce) can chicken packed
in water, drained

1 (15 ounce) can diced tomatoes,

drained

1/2 cup fresh basil, chopped

1 green onion, chopped

2 tablespoons olive oil, divided

2 tablespoons balsamic

vinaigrette

Pepper, to taste

2 garlic cloves, minced

4 regular slices crusty Italian

bread

1/4 cup crumbled feta cheese

Basil leaves for garnish

Preheat oven to 350 degrees F.

In a medium bowl combine chicken, tomatoes, basil, green onion, 1 tablespoon olive oil, vinaigrette and pepper to taste. Allow flavors to blend for about 15 minutes.

Combine 1 tablespoon olive oil with garlic. Brush olive oil-garlic mixture on both sides of bread. On a baking sheet, toast bread in the oven, about 8 to 10 minutes, until lightly browned and crisp. To serve, spread chicken mixture over toasted garlic bread. Top with feta cheese and basil leaves.

Ingredients Directions

56

Honey-Garlic Pork Ribs

4 pounds pork spareribs

1 cup honey

1 cup packed brown sugar

1/3 cup soy sauce

1/2 teaspoon garlic powder

1/2 teaspoon ground ginger

1 teaspoon ground mustard

Cut ribs into serving-size pieces; place in a large resealable plastic bag. Combine remaining ingredients; pour half the marinade over the ribs. Seal bag and turn to coat; refrigerate for several hours or overnight, turning bag occasionally. Cover and refrigerate remaining marinade.

Drain and discard marinade from ribs. Place ribs on a rack in a greased shallow baking pan. Cover and bake at 350 degrees F for 1 hour. Drain. Pour reserved marinade over ribs. Bake, uncovered, for 30-45 minutes or until meat is tender, brushing occasionally with pan juices.

Ingredients Directions

57

Gingered Garlic Shrimp

3/4 teaspoon ground ginger

2 garlic cloves, minced

2 tablespoons butter or margarine

2 tablespoons olive or vegetable

oil

2 plum tomatoes, diced

3/4 cup chicken broth

3 teaspoons minced fresh parsley,
divided

3 teaspoons minced fresh basil,
divided

1 1/2 teaspoons cornstarch

1 tablespoon cold water

1/2 pound uncooked medium
shrimp, peeled and deveined

2 cups cooked angel hair pasta

In a large skillet, saute ginger and garlic in butter and oil for 2-3 minutes or until tender. Stir in the tomatoes, broth, 1-1/2 teaspoons

parsley and 1-1/2 teaspoons basil. Combine cornstarch and cold water until smooth; add to the skillet. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; add shrimp. Simmer, uncovered, for 2-3 minutes or until the shrimp turn pink. Add the pasta and remaining parsley and basil; toss to coat.

Ingredients Directions

58

Halibut with Creamy Garlic and Herb Sauce

4 (6 ounce) halibut fillets

1 tablespoon lemon juice

salt and pepper to taste
2 sprigs cilantro leaves
2 tablespoons butter
4 green onions, finely chopped
1/4 cup red bell pepper, finely
chopped
2 cloves garlic, minced
1 tablespoon crushed red pepper
flakes (optional)
1/4 cup dry white wine
1 teaspoon dried dill weed
1 teaspoon dried tarragon
1 cup chicken broth
1/2 cup half-and-half cream
1/2 cup grated Parmesan cheese
1 tablespoon lemon juice
1 tablespoon all-purpose flour
1/4 cup water
toasted slivered almonds

Preheat oven to 350 degrees F (175 degrees C). Grease a shallow baking dish.

Rub the halibut fillets with 1 tablespoon of lemon juice, then season with salt and pepper. Place the fillets into the prepared baking dish, then press the cilantro leaves onto the top of the halibut. Bake the halibut in the preheated oven until the fish flakes easily with a fork,

15 to 20 minutes.

Meanwhile, melt the butter in a skillet over medium heat. Stir in the green onions, red bell pepper, garlic, and red pepper flakes until the vegetables have softened, about 5 minutes. Pour in the white wine, and season with dill and tarragon. Simmer for 2 minutes, then add the chicken broth, half-and-half, Parmesan cheese, and remaining 1 tablespoon of lemon juice; season with salt and pepper to taste.

Bring to a boil over medium-high heat, then dissolve the flour into the water, and stir into the boiling sauce. Return to a boil, then reduce the heat to medium-low, and simmer until the sauce has thickened, about 10 minutes. Spoon the sauce over the halibut to serve.

Ingredients Directions

59

Garlic New Potatoes

1 (14 ounce) can Swanson®

Seasoned Chicken Broth with

Roasted Garlic

4 cups small new potatoes cut in

half

Place broth and potatoes in saucepan. Heat to a boil. Cover.

Cook over low heat 15 minutes or until tender. Drain.

Ingredients Directions

60

Garlic Ginger Tofu

3 tablespoons canola oil

2 teaspoons minced garlic

2 teaspoons minced fresh ginger

root

1 lime

1 tablespoon tamari, or to taste

2 pounds firm tofu

Heat oil in a wok or skillet over medium heat. Stir in garlic and ginger, and cook for 1 minute. Add tofu to the pan with tamari, and stir to coat. Cover, and continue cooking for 20 to 30 minutes.

Squeeze lime juice over tofu before serving.

Ingredients Directions

61

Cilantro and Garlic Potatoes

1 quart oil for frying, or as needed

4 large potatoes, cubed

1 teaspoon vegetable oil

2 cups chopped fresh cilantro

4 cloves garlic, minced

1/2 teaspoon cumin

1 tablespoon fresh lemon juice

salt to taste

Heat the oil in a deep-fryer to 375 degrees F (190 degrees C). When

the oil is hot, add potatoes, and cook until golden brown, about 8 minutes. Drain on paper towels.

Meanwhile, heat the oil in a large skillet over medium heat. Add the cilantro and garlic; cook and stir for about 5 minutes. After draining the potatoes, add them to the skillet along with the cumin, lemon juice and salt. Stir to coat the potatoes, and serve.

Ingredients Directions

62

Grilled Garlic Cheese Grits

4 cups water

1 cup uncooked old-fashioned
grits

1 teaspoon salt

1 cup shredded reduced-fat
Cheddar cheese

1 clove garlic, minced

1 tablespoon olive oil

In a saucepan, bring water to a boil. Slowly add grits and salt, stirring constantly. Reduce heat; simmer, uncovered, for 40-45 minutes or until thickened, stirring occasionally. Add cheese and garlic; stir until cheese is melted. Pour into a 9-in. square baking dish coated with nonstick cooking spray. Cover and refrigerate for 2 to 2-1/2 hours or until firm.

Before starting the grill, coat grill rack with nonstick cooking spray.

Cut grits into 3-

in. squares; brush both sides with oil. Grill, covered, over medium heat for 4-6 minutes on each side or until lightly browned.

Ingredients Directions

63

Pea Shoots and Chicken in Garlic Sauce

2 skinless, boneless chicken

breast halves - cut into thin strips

1 tablespoon cornstarch

1 1/2 teaspoons sesame oil

2 tablespoons vegetable oil

4 cloves garlic, minced

1 bunch pea shoots, trimmed

3/4 cup chicken broth

salt and black pepper to taste

Toss the strips of chicken breast with the cornstarch in a mixing bowl. Sprinkle with the sesame oil and toss until evenly mixed.

Heat the vegetable oil in a wok or large skillet over high heat. Stir in the chicken and cook until lightly browned, about 5 minutes. Add the garlic and cook until fragrant. Stir in the pea shoots just until wilted; pour in the chicken broth and bring to a simmer. Cook and stir a few minutes until the chicken broth has thickened. Season to taste with salt and pepper.

Ingredients Directions

64

Nikol's Garlic Bruschetta

3 tablespoons olive oil

2 tablespoons balsamic vinegar

3 tablespoons chopped fresh basil

2 cloves garlic, minced

7 roma (plum) tomatoes, chopped

salt and ground black pepper to

taste

1 sourdough baguette, cut into

1/2 inch thick slices

1 (4 ounce) package semi-soft

cheese with garlic and herbs (such

as Alouette®)

Whisk together the olive oil, balsamic vinegar, basil, and garlic in a bowl. Stir in the chopped tomatoes; season to taste with salt and pepper. Cover; place in the refrigerator to marinate for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Spread the bread slices in a single layer on a large baking pan.

Bake in the oven until golden, about 10 minutes. Remove to cool on a wire rack.

When the bread is cool, spread the semi-soft cheese evenly over each slice. Using a slotted spoon, spoon some of the tomato mixture over each slice.

Ingredients Directions

Soft Garlic Parmesan Breadsticks

2 1/2 cups bread flour

3 teaspoons instant yeast

1 tablespoon white sugar

1/2 teaspoon salt

3/4 teaspoon Italian seasoning

1 tablespoon minced garlic

1/4 cup grated Parmesan cheese

1 tablespoon butter, softened

1/4 cup hot water

1/2 cup milk

1 egg

1/4 cup butter, melted

1/2 cup grated Parmesan cheese

Fit your food processor with a steel blade. Place the bread flour, yeast, sugar, salt, Italian seasoning, garlic, 1/4 cup grated Parmesan and softened butter in the processor; pulse to blend. Stir together hot water, milk and egg. Start the processor and slowly pour in the milk mixture into the feed tube until a ball forms around the blade. Run for 30 seconds to knead. Remove dough from processor and knead briefly by hand. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough, and turn it out onto a lightly floured surface. Rol

the dough into a 10x12 inch rectangle. Use a knife or pizza cutter to slice the dough lengthwise into ten strips, and then cut these strips in half. Brush tops of strips with 2 tablespoons melted butter, and sprinkle with 1/4 cup Parmesan cheese. Cover, and let rise until nearly double, about 30 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 18 to 23 minutes, or until golden brown. Turn broiler on, and brush breadsticks with remaining melted butter and Parmesan cheese. Broil just until the cheese starts to turn light brown, about 2 to 3 minutes. Serve warm.

Ingredients Directions

66

Garlic Pepper Steak

1 tablespoon olive oil

2 cloves garlic, peeled and
crushed

1 tablespoon coarsely ground
black pepper

2 pounds round steak, 1 1/2
inches thick

Preheat an outdoor grill for high heat and lightly oil grate.

In a small bowl, mix together olive oil, garlic and pepper. Score steak and rub with the olive oil mixture.

Place steak on the prepared grill. Cook 20 minutes, or to desired doneness, turning once.

Ingredients Directions

67

Garlic Chicken And Grapes

3 tablespoons Dijon-style

prepared mustard

3 tablespoons soy sauce

2 tablespoons honey

2 tablespoons white wine vinegar

2 cloves garlic, minced

2 tablespoons vegetable oil

3 pounds skinless, boneless

chicken breast halves

1 tablespoon sesame seeds

2 cups seedless green grapes

Combine mustard, soy sauce, honey and vinegar. Set sauce aside.

In a 9 x 13 inch pan, combine garlic and oil. Place chicken in pan skin side down.

If using thighs, bake covered at 400 degrees F (205 degrees C) for 25 minutes. If using breasts, bake covered at 400 degrees F (205 degrees C) for 10 minutes. Uncover, and turn chicken pieces over. Sprinkle with sesame seeds. Bake until no longer pink in center, about 15 to 20 minutes. Sprinkle grapes over chicken, and bake 5 minutes longer. Remove from oven, and arrange chicken and grapes on platter. Pass sauce when serving.

Ingredients Directions

Roasted Potato and Garlic Salad

8 red potatoes - unpeeled,

scrubbed and cubed

2 red bell peppers

2 medium heads garlic

1/2 cup olive oil

salt and pepper to taste

1/3 cup balsamic vinegar

1/3 cup olive oil

1 teaspoon dried oregano

Preheat oven to 400 degrees F (200 degrees C).

Place 1/2 cup of olive oil in a large bowl. Toss the cubed potatoes in the oil until coated, and then spread them evenly on a baking sheet.

Pass the red peppers through the bowl of oil, making sure they are evenly coated. Place on a separate baking sheet.

Cut about 1/2 inch off the tops of the garlic and drizzle with the remaining oil from the bowl. Place on the baking sheet with the red peppers. Sprinkle the potatoes, peppers and garlic with salt and pepper, and then place both sheets in the oven for about 20 minutes.

Check the potatoes: they should be soft, brown and crispy. If not, return them to the oven for an additional 10 minutes or until they are done. The peppers and garlic will take longer, and are done when

the skins on the peppers are black and garlic is dark brown (no more than 40 minutes total).

Once everything has been roasted, place the potatoes in a large bowl and seal the peppers in a plastic bag to let them steam for 10 minutes. (This will loosen their skins.)

Take the peppers out of the bag, remove their skins and seeds and chop them up. Add to the bowl with the potatoes and stir to mix. Turn the garlic heads upside down and squeeze the softened garlic past into a separate, small bowl. Mix in the balsamic vinegar, 1/3 cup olive oil and oregano until smooth. Pour the dressing onto the potatoes and peppers and toss to coat. Season to taste with additional salt and pepper. Best when served warm or at room temperature. To prepare in advance for an occasion, refrigerate and then reheat in the microwave just until warmed through.

Ingredients Directions

69

Garlic Jelly

1/4 cup garlic cloves, peeled

2 cups distilled white vinegar

5 cups white sugar

3 ounces liquid pectin

In a food processor or blender, blend the garlic and 1/2 cup of vinegar until smooth. In a 6 to 8 quart saucepan, combine the garlic mixture, remaining 1 1/2 cups vinegar and sugar. Over high heat bring the mixture to a boil, stirring constantly. Quickly add the

pectin. Return the mixture to a boil and boil hard for 1 minute, stirring constantly. Remove from the heat.

Immediately fill five, sterilized half pint jars with the jelly, leaving 1/2 inch head space. Wipe the jar tops and threads clean. Place hot sealing lids on the jars and apply the screw on rings loosely.

Process in boiling water in a deep canning pot for 5 minutes.

Remove the jars and cool completely. Tighten the jar screw rings to complete the sealing process.

Ingredients Directions

70

Roasted Butternut Squash and Garlic Lasagna

3 pounds butternut squash,

halved and seeded

3 tablespoons vegetable oil

1/2 teaspoon salt

1/4 cup unsalted butter

2 tablespoons minced garlic

1/4 cup all-purpose flour

1 quart milk

salt and ground black pepper to

taste

1 cup heavy cream

9 no-cook lasagna noodles

1 1/3 cups finely grated Parmesan

cheese

Preheat an oven to 450 degrees F (230 degrees C). Grease a baking sheet.

Brush the butternut squash halves with vegetable oil and season with salt. Roast in the preheated oven until golden and easily pierced with a knife, 45 to 50 minutes. Allow to cool for 15 to 20 minutes, then scoop the flesh into a bowl. Set aside.

Heat the butter in a large skillet over medium-low heat. Cook and stir garlic in the butter until softened. Stir in flour and cook for 3 minutes. Whisk in the milk until smooth. Bring to a simmer, and cook until thick, about 10 minutes, whisking occasionally. Stir in the butternut squash and season with salt and pepper. Sauce can be made 3 days ahead and refrigerated.

Reduce oven temperature to to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Beat the heavy cream until foamy in a large glass or metal mixing bowl. Gradually add the salt, continuing to beat until medium peaks form. Lift your beater or whisk straight up: the tip of the peak formed by the cream should curl over slightly. Set aside.

Pour 1 cup of the butternut sauce into the baking dish and place 3 lasagna noodles on top in a single layer. Spread half of the remaining sauce over the noodles and sprinkle with 1/2 cup of Parmesan cheese. Place another layer of noodles and spread the remaining sauce on top and sprinkle with 1/2 cup of Parmesan cheese. Place the final layer of noodles on top. Spread the whipped cream over the final layer of noodles making sure the pasta is

completely covered. Sprinkle with the remaining 1/3 cup of Parmesan. Cover baking dish tightly with aluminum foil. Bake in the preheated oven for 30 minutes. Remove foil and continue baking until the top is bubbly and golden brown, about 10 minutes. Allow to rest for 5 minutes before serving.

Ingredients Directions

71

Garlic Cheese Chicken Rollups

4 skinless, boneless chicken

breasts

1 cup dried bread crumbs,

seasoned

1/2 cup grated Parmesan cheese

1/4 cup butter, melted

1 (7 ounce) package garlic cheese

spread

Preheat oven to 350 degrees F (175 degrees C).

Pound chicken breasts until thinned out. In a shallow dish or bowl mix together bread crumbs and cheese. Dip one side of each breast into melted butter or margarine, then into crumb/cheese mixture. Place a dollop of cheese spread at one end of each chicken breast, on the side of the breast not dipped in the mixture. Roll up each breast and secure with toothpicks.

Place rollups in a lightly greased 9x13 inch baking dish and drizzle any remaining butter or margarine over all. Bake in the preheated

oven for 35 to 40 minutes, or until cooked through and juices run clear.

Ingredients Directions

72

Soft Garlic Breadsticks

1 1/8 cups water (70 to 80

degrees F)

2 tablespoons olive or canola oil

3 tablespoons grated Parmesan

cheese

2 tablespoons sugar

3 teaspoons garlic powder

1 1/2 teaspoons salt

3/4 teaspoon minced fresh basil

3 cups bread flour

2 teaspoons active dry yeast

1 tablespoon butter or stick

margarine, melted

In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface. Divide into 20 portions. Shape each into a ball; roll each

into

a

9-

in. rope. Place on greased baking sheets. Cover and let rise

in a warm place for 40 minutes or until doubled. Bake at 350
degrees F for 18-
22 minutes or until golden brown. Remove to wire
racks. Brush warm breadsticks with butter.

Ingredients Directions

73

Garlic-Roasted Chicken and Vegetables

1 (6 pound) roasting chicken

4 tablespoons butter, softened

and divided

15 cloves garlic, halved

1 (14.5 ounce) can chicken broth,
divided

1/4 cup olive oil

1/4 cup lemon juice

1 tablespoon dried oregano

1 teaspoon salt

1/2 teaspoon pepper

1/4 teaspoon garlic powder

1 1/2 pounds red potatoes, cut
into large chunks

2 cups baby carrots

1 medium red onion, thinly sliced

Rub inside of chicken with 2 tablespoons butter. With a sharp knife,
cut 16 small slits in chicken breast, drumsticks and thighs. Place a

halved garlic clove in each slit. Place chicken on a rack in a shallow roasting pan; tie drumsticks together.

Place remaining garlic in pan. Pour half of the broth over chicken. Combine oil and lemon juice; pour half over chicken. Rub remaining butter over chicken. Combine the oregano, salt, pepper and garlic powder; sprinkle half over chicken. Cover and bake at 350 degrees F for 45 minutes.

Place the potatoes, carrots and onion in pan. Drizzle remaining oil mixture and broth over chicken and vegetables. Sprinkle remaining oregano mixture over chicken. Cover and bake 30 minutes longer; baste. Bake, uncovered, for 45-50 minutes or until a meat thermometer reads 180 degrees F, basting several times. Thicken pan juices if desired. Cover and let stand for 10 minutes before serving.

Ingredients Directions

74

Broccoli with Garlic Butter and Cashews

1 1/2 pounds fresh broccoli, cut
into bite size pieces

1/3 cup butter

1 tablespoon brown sugar

3 tablespoons soy sauce

2 teaspoons white vinegar

1/4 teaspoon ground black
pepper

2 cloves garlic, minced

1/3 cup chopped salted cashews

Place the broccoli into a large pot with about 1 inch of water in the bottom. Bring to a boil, and cook for 7 minutes, or until tender but still crisp. Drain, and arrange broccoli on a serving platter.

While the broccoli is cooking, melt the butter in a small skillet over medium heat. Mix in the brown sugar, soy sauce, vinegar, pepper and garlic. Bring to a boil, then remove from the heat. Mix in the cashews, and pour the sauce over the broccoli. Serve immediately.

Ingredients Directions

75

Papa Felico's Garlic Sausage Bread

1 pound bulk hot Italian sausage

1 loaf Italian bread, cut in half
lengthwise

1 beefsteak tomato, sliced

1 cup roasted red bell pepper
strips

1 (8 ounce) package mozzarella
cheese, sliced

1/4 cup sliced green olives

1/4 cup sliced black olives

1/2 cup olive oil

1/4 cup balsamic vinegar

1/4 teaspoon dried oregano

1/4 tablespoon dried basil

1 pinch salt

1 pinch ground black pepper

2 tablespoons diced red onion

1 tablespoon chopped garlic

Preheat oven to 400 degrees F (200 degrees C).

Crumble the sausage into a saucepan over low heat; cover and cook until sausage is completely browned, stirring every 30 seconds; drain.

Place the bread on a baking sheet with the crust sides down.

Arrange the cooked sausage evenly over both halves of bread. Top each with tomato slices, red bell pepper strips, mozzarella slices, green olives, and black olives.

Bake in preheated oven for 10 minutes.

Whisk together the olive oil, balsamic vinegar, oregano, basil, salt, pepper, onion, and garlic in a bowl. Drizzle over baked bread halves.

Bake another 5 minutes. Cut into 2 inch slices to serve.

Ingredients Directions

76

Great Garlic Knots

1 (11 ounce) container refrigerated

breadstick dough

1 egg, lightly beaten

1 teaspoon garlic powder

1 tablespoon chopped fresh
rosemary

Preheat oven to 375 degrees F (190 degrees C).

Tie the dough into 12 knots and place them onto a cookie sheet.

Brush the knots with the egg, and sprinkle the rosemary and garlic onto the knots. Bake the knots according to the package directions.

Ingredients Directions

77

Garlic Angel Hair Pasta

8 ounces uncooked angel hair
pasta

2 garlic cloves, peeled and halved

1/4 cup butter

1/4 cup grated Parmesan cheese

1 teaspoon snipped fresh or dried
chives

1/2 teaspoon garlic salt

Cook pasta according to package directions, adding garlic to the water. Drain; discard garlic. Place pasta in a serving bowl; add butter. Toss gently until butter is melted. Add Parmesan cheese, chives and garlic salt if desired; toss to coat.

Ingredients Directions

78

Garlic Wine String Beans

1 (14.5 ounce) can green beans,

with liquid

1/4 cup white wine

1/2 cup shredded Cheddar

cheese

1 teaspoon minced garlic

In a medium saucepan over medium heat, place the green beans with liquid and wine. Cook until heated through; drain.

Place the cheese in a microwave-safe bowl. Heat in the microwave on low or medium power in 1 minute intervals, until melted.

Scoop the melted cheese over the heated green beans, and season with minced garlic to serve.

Ingredients Directions

79

Roasted Garlic

1 medium head garlic

2 tablespoons olive oil

Method 1: Preheat oven to 250 degrees F (125 degrees C). Slice 1/4 inch off top of garlic bulb. Place in a small baking dish and drizzle with olive oil. Bake in preheated oven for 20 minutes, until outside is lightly browned and garlic cloves are soft. When cool enough to touch, squeeze each clove to extract softened garlic.

Method 2: Preheat oven to 250 degrees F (125 degrees C). Peel each garlic clove. Place in a single layer in a small baking dish and drizzle with olive oil. Bake for 15 minutes, until garlic is soft.

Ingredients Directions

80

French Onion Soup With Browned Garlic

1 cup dry sherry

4 onions, thinly sliced

9 cloves garlic, minced

1 tablespoon whole wheat flour

4 cups vegetable broth

1/2 teaspoon ground black

pepper

salt to taste

6 slices French bread, toasted

In a large, heavy stockpot over medium heat, cook sherry until bubbling. Add the onions, and reduce heat to medium. Cook onions slowly, stirring frequently, for at least 20 minutes, until they begin to form a paste.

Stir in the garlic and continue to cook for 5 to 10 minutes, until garlic begins to look brown.

Stir in flour and cook for 2 minutes. Pour in broth and bring to a boil. Reduce heat and simmer for 20 minutes. Season with pepper and salt. Ladle soup into bowls, and float a slice of toasted bread on top of each serving.

Ingredients Directions

81

Garlic Roasted Chicken

1 (3 pound) broiler/fryer chicken

1/2 cup white wine or chicken

broth, divided

1 lime wedge

2 garlic cloves, peeled

1 bay leaf

Fresh thyme sprigs (optional)

1/4 teaspoon paprika

1 tablespoon cornstarch

1 teaspoon chicken bouillon

granules

2 tablespoons sherry or apple

juice

Place chicken breast side up on a rack in a roasting pan. In a bowl, combine 1/4 cup wine or broth, lime wedges, garlic, bay leaf and thyme. Pour into cavity of chicken. Pour remaining wine or broth in roasting pan. Sprinkle chicken with paprika. Loosely tent with foil. Bake at 375 degrees F for 45 minutes, basting occasionally.

Remove foil; bake 40-45 minutes longer or until juices run clear and

a meat thermometer reads 180 degrees F, basting occasionally.

Add additional wine or broth to pan if liquid evaporates.

Discard bay leaf and lime wedges. Remove chicken to a serving platter and let stand for 10 minutes before carving. Pour drippings and loosened brown bits into a measuring cup. Skim fat. In a saucepan, combine the cornstarch, bouillon and sherry or juice until

smooth. Gradually stir in drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve gravy with chicken.

Ingredients Directions

82

Garlic and Thai Basil Spaghetti

1 (16 ounce) package uncooked spaghetti

1/4 cup butter or margarine, melted

1/4 cup extra virgin olive oil

4 cloves garlic

1 cup fresh Thai basil leaves

2 tablespoons fish sauce

salt to taste

1 cup freshly grated provolone cheese

Bring a large pot of lightly salted water to boil. Place spaghetti in pot, and cook until al dente, about 8 to 10 minutes. Drain, and return spaghetti to pot.

Meanwhile, place butter, olive oil, garlic, basil, fish sauce, and salt into a food processor. Pulse until finely chopped.

Stir garlic and basil mixture into cooked spaghetti until evenly coated. Sprinkle half of the provolone on top, then stir until the cheese has melted. Sprinkle the remaining cheese, and stir.

Ingredients Directions

83

Ginger Garlic Paste

4 ounces garlic, chopped

4 ounces fresh ginger root,
chopped

1 tablespoon olive oil, or as
needed

In a food processor, combine the garlic and ginger. Pulse to blend, adding small amounts of olive oil to facilitate the blending, until it makes a smooth paste. Refrigerate or freeze.

Ingredients Directions

84

Simple Garlic and Basil Pesto

3 cups chopped fresh basil

1 cup extra virgin olive oil

1/2 cup pine nuts

1/8 cup Brazil nuts

2/3 cup grated Parmesan cheese

2 tablespoons minced garlic

1/2 teaspoon chili powder

Place the basil in a blender. Pour in about 1 tablespoon of the oil, and blend basil into a paste. Gradually add pine nuts, Brazil nuts, Parmesan cheese, garlic, chili powder, and remaining oil. Continue to blend until smooth.

Ingredients Directions

85

Lemon-Garlic Pork Tenderloin

2 tablespoons canola or vegetable

oil

1 1/2 teaspoons lemon juice

1 1/2 teaspoons grated lemon

peel

3 garlic cloves, minced

1 1/2 teaspoons dried oregano

1/4 teaspoon salt

1/4 teaspoon pepper

1 (3/4 pound) pork tenderloin

In a resealable plastic bag, combine the oil, lemon juice, peel, garlic, oregano, salt and pepper; add pork. Seal bag and turn to coat; refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill, covered, over medium coals for about 13-14 minutes on each side or until juices run clear and a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.

Ingredients Directions

86

Baked Garlic Chicken

2 cups sour cream

2 tablespoons lemon juice

4 garlic cloves, minced

4 teaspoons celery salt

4 teaspoons Worcestershire sauce

2 teaspoons paprika

1/2 teaspoon pepper

8 skinless, boneless chicken

breast halves

2 cups crushed butter-flavored

crackers

1/2 cup butter or margarine,

melted

1/4 cup vegetable oil

In a large shallow glass dish, combine the first seven ingredients.

Add chicken; turn to coat. Cover and refrigerate for 3-4 hours. Place

cracker crumbs in a shallow bowl; roll chicken in crumbs until coated. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish.

Combine butter and oil; pour over the chicken. Bake, uncovered, at 350 degrees F for 50-60 minutes or until chicken juices run clear.

Ingredients Directions

87

Pollo al Ajillo (Chicken and Garlic)

1/4 cup extra virgin olive oil

1 (3 pound) whole chicken, cut
into pieces

1 pound potatoes, peeled and cut

into large chunks

18 cloves garlic, peeled

1 teaspoon freshly ground black
pepper

3/4 teaspoon salt

2 tablespoons chopped fresh
parsley

1 1/2 cups dry sherry

1/2 cup port wine

In a large covered skillet, heat olive oil over medium-high heat. Cook chicken in oil until browned on all sides. Remove chicken from skillet.

Arrange potatoes in the skillet to cover the bottom. Scatter garlic cloves over potatoes. Place chicken on top of garlic and potatoes. Sprinkle pepper, salt, and parsley over chicken. Pour sherry and port over all. Cover, and simmer over low heat until potatoes and chicken are cooked through, approximately 45 minutes.

Ingredients Directions

88

The Most Incredible Garlic Bread

1 (20 ounce) loaf French bread,
sliced

1 cup olive oil, divided

1 tablespoon crushed garlic

1/2 cup cream cheese, softened

1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon chopped fresh parsley
1 pinch salt
freshly ground black pepper to
taste
1/4 cup grated Parmesan cheese

Preheat your oven's broiler. Line a cookie sheet with aluminum foil.

Heat 1 tablespoon of the olive oil in a skillet over low heat. Add garlic; cook and stir for a few minutes until fragrant.

In a medium bowl, stir together the cream cheese, garlic, oregano, basil, parsley, salt and pepper. Mix in about half of the remaining olive oil until smooth. Spread 1 tablespoon of this mixture onto each slice of bread, and place them on the foil-lined cookie sheet.

Sprinkle Parmesan cheese over each slice, then drizzle with remaining olive oil.

Broil for 3 to 5 minutes, or until cheese is bubbly and golden brown. Watch VERY carefully, it will brown fast.

Ingredients Directions

89

Garlic Mashed Potatoes

2 (14 ounce) cans Swanson®

Seasoned Chicken Broth with

Roasted Garlic

5 large potatoes, cut into 1-inch

pieces

Generous dash ground black

pepper

Place broth and potatoes in saucepan. Heat to a boil. Cover and cook over medium heat 10 minutes or until tender. Drain, reserving broth.

Mash potatoes with 1 1/4 cups broth and black pepper. Add additional broth, if needed, until desired consistency.

Ingredients Directions

90

Garlic Butter Green Beans

1 pound fresh green beans

1 garlic clove, minced

1 tablespoon butter

2 teaspoons lemon juice

1/2 teaspoon sugar

1/8 teaspoon pepper

Place beans in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 7-9 minutes or until

crisp-

tender. Meanwhile, in a small nonstick saucepan, cook garlic

in butter until tender. Remove from the heat; stir in the lemon juice sugar and pepper.

Transfer the beans to a serving bowl; add garlic butter and stir to coat.

Ingredients Directions

91

Romaine with Garlic Lemon Anchovy Dressing

1 clove garlic, minced

2 anchovy fillets, rinsed and
patted dry

2 teaspoons fresh lemon juice

1/4 cup extra virgin olive oil

1 head romaine lettuce

1/4 pound Parmesan cheese

salt and pepper to taste

Separate romaine leaves. Cut crosswise into 1/2-inch-wide pieces, wash well, and spin dry.

With a vegetable peeler, shave 1/3 cup parmesan curls.

In a blender puree garlic and anchovies with lemon juice. With motor running add oil in a stream until dressing is emulsified.

Season with salt and pepper.

In a bowl toss romaine with dressing, 1/4 cup parmesan curls, and salt and pepper to taste. Divide salad between 2 plates and sprinkle with remaining parmesan curls.

Ingredients Directions

92

Garlic Rosemary Mashed Potatoes

2 pounds potatoes

4 cloves garlic

1/4 cup freshly grated Parmesan
cheese

1 tablespoon butter or margarine

1 tablespoon chopped fresh
rosemary

1/2 cup NESTLE® CARNATION®

Evaporated Lowfat Milk

salt and ground black pepper to
taste

PLACE potatoes and garlic in large saucepan. Cover with water;
bring to a boil. Cook over medium-
high heat for 15 to 20 minutes or
until potatoes are tender; drain.

RETURN potatoes and garlic to saucepan. Beat with hand-held
mixer until combined. Add cheese, butter and rosemary; beat until
smooth. Gradually beat in evaporated milk until fluffy. Season with
salt and pepper.

Ingredients Directions

93

Garlic Shrimp Spaghetti

1 (8 ounce) package spaghetti

2 tablespoons cornstarch

1/2 cup water

1 (14.5 ounce) can chicken broth

4 garlic cloves, minced

1/8 teaspoon cayenne pepper

2 tablespoons olive or vegetable

oil

1 1/2 pounds cooked shrimp,

peeled and deveined

2 tablespoons lemon juice

1/4 teaspoon grated lemon peel

1/4 cup minced fresh parsley

Cook spaghetti according to package directions. Meanwhile, in a bowl, combine the cornstarch, water and broth until smooth; set aside. In a large skillet, saute garlic and cayenne in oil until tender. Stir broth mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; add shrimp, lemon juice, peel and parsley. Cook for 2-4 minutes or until heated through. Drain spaghetti and place in a large bowl. Add shrimp mixture and toss to coat.

Ingredients Directions

94

Garlic Bubble Ring

1 pound frozen bread dough,
thawed

3/4 cup margarine, melted

1 egg, beaten

1/4 cup grated Parmesan cheese

1 teaspoon garlic powder

1 teaspoon salt

1 teaspoon dried parsley

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch Bundt cake pan.

Pull off pieces of thawed bread dough and form into balls. Combine margarine and egg in a small mixing bowl; mix in cheese, garlic powder, salt and parsley. Dip dough balls into mixture and layer in the prepared pan. Cover and let rise until doubled in volume, about 45 minutes.

Bake in preheated oven until golden brown, about 35 minutes.

Ingredients Directions

95

Onion, Garlic, Cheese Bread

1 1/8 cups warm water

3 cups bread flour

2 tablespoons dry milk powder

2 tablespoons white sugar

1 1/2 teaspoons salt

2 tablespoons margarine

2 teaspoons active dry yeast

2 teaspoons garlic powder

3 tablespoons dried minced onion

1 cup shredded sharp Cheddar

cheese

Add water, flour, powdered milk, sugar, salt, butter or margarine

and yeast into bread machine in the order suggested by your manufacturer. Set for basic cycle with the light crust.

When alert sound or when indicated by your manufacturer add the garlic powder, 2 tablespoons of the onion flakes and all of the shredded cheese. After the last knead sprinkle the remaining tablespoon of onion flakes over dough.

Enjoy hot and fresh bread.

Ingredients Directions

96

Garlic Spaghetti I

3 tablespoons minced garlic

4 tablespoons olive oil

1 (8 ounce) can tomato sauce

1/4 teaspoon dried oregano

8 ounces spaghetti

In a sauce pan, heat the oil and add the garlic, cook but do not let garlic brown. Stir in the tomato sauce and oregano. Cover and simmer for about 20 minutes.

While the sauce is simmering, cook spaghetti as per package directions and drain.

Pour sauce over cooked spaghetti and serve.

Ingredients Directions

97

Ukrainian Dill and Garlic Pickles

5 pounds small pickling

cucumbers

4 quarts water

3/4 cup kosher salt

1 bunch fresh dill stalks

2 bulbs garlic, cloves separated

and peeled

1 tablespoon whole black

peppercorns

1 small fresh red chile pepper,

thinly sliced (optional)

Soak cucumbers in cold water overnight.

Sterilize a 1 gallon glass or ceramic container. Combine the water and salt in a large pot and bring to a boil. Prepare the cucumbers by trimming the ends and making a slit in the sides with a small sharp knife.

In the bottom of the sterile container, place several stalks of dill, half of the garlic cloves, about 10 peppercorns and a slice or two of red chile pepper. Arrange half of the cucumbers over the seasonings and then repeat the layers. When the brine comes to a boil, pour over the cucumbers to cover. Place a small plate on top of the pickles to keep them submerged. Store in a cool place.

Pickles will be ready in 4 to 10 days, depending on how warm it is.

Once they have fermented to your liking, refrigerate until using.

Ingredients Directions

Garlic and Olive Oil

1/4 cup light olive oil

2 tablespoons lemon juice

1/4 teaspoon white sugar

1 clove garlic, chopped

1/8 teaspoon ground dry mustard

In a blender or food processor, blend the olive oil, lemon juice, sugar, garlic and mustard until smooth. Toss with fresh greens or vegetables.

Ingredients Directions

99

Death By Garlic

1/2 cup olive oil

10 cloves garlic, minced

1/2 teaspoon salt

1/2 teaspoon crushed red pepper
flakes

3 tablespoons chopped fresh
parsley

1 pound dry penne pasta

1/3 cup grated Romano cheese

Cook pasta according to directions

In a pan, brown garlic in oil. Add salt, pepper and parsley and remove from heat.

Toss penne pasta with garlic mixture and Romano cheese and

serve!

Ingredients Directions

100

Creamy Onion Garlic Bread

2 (3 ounce) packages cream
cheese, softened

1/4 cup butter, softened

1/4 cup grated Parmesan cheese

1/2 teaspoon garlic powder

8 green onions, chopped

1 (1 pound) loaf unsliced Italian
bread, halved lengthwise

In a small mixing bowl, beat the cream cheese, butter, Parmesan
cheese and garlic powder until smooth. Beat in onions. Spread over
cut sides of bread. Place on an ungreased baking sheet.

Broil 4 in. from the heat for 3-
4 minutes or until lightly browned. Let
stand for 5 minutes before cutting.

Ingredients Directions

101

Flank Steak with Garlic Wine Sauce

1 medium head garlic

1 1/2 pounds flank steak

salt to taste

2 teaspoons freshly ground black

pepper

4 tablespoons butter

1/4 cup chopped green onions

1 cup dry red wine

Cut head of garlic in half, place on a square of foil, and drizzle with olive oil. Wrap. Bake at 400 degrees F (200 degrees C) for 45 minutes. Squeeze roasted garlic cloves out of skins, and mash into a puree. Set aside.

Sprinkle steak with salt and a generous amount of freshly ground pepper. Heat a large heavy skillet over medium high heat, but do not add fat. When hot, cook seasoned steak until seared and well browned on both sides, about a minute per side. Reduce heat to medium, and add 2 tablespoons of the butter. Continue to cook for 3 to 5 minutes on each side. Remove meat, and keep warm.

Pour off the fat in the skillet, and add the scallions and red wine. Bring to a boil, and whisk in the garlic puree. Boil until the wine is reduced by half, and is thick and syrupy. As it boils, scrape up browned bits with a wooden spoon. Stir in the meat juices that have accumulated under the steak. Boil for another second or so.

Remove from the heat, and stir in the remaining 2 tablespoons of butter until it is incorporated into the wine sauce.

Quickly slice the meat against the grain, into thin strips. Arrange on a hot platter, and pour the sauce down the center of the slices.

Serve at once.

Ingredients Directions

102

Soy Garlic Steak

1/4 cup vegetable oil

1/4 cup soy sauce

2 tablespoons distilled white
vinegar

2 tablespoons ketchup

2 tablespoons crushed garlic

1 1/2 pounds flank steak

In a small bowl, mix vegetable oil, soy sauce, vinegar, ketchup, and crushed garlic. Place flank steak in a large resealable plastic bag.

Pour the marinade over steak. Seal, and marinate in the refrigerator at least 3 hours.

Preheat grill for high heat.

Oil the grill grate. Place steaks on the grill, and discard marinade.

Cook for 5 minutes per side, or to desired doneness.

Ingredients Directions

103

Rosemary Pasta in Roasted Garlic Sauce

6 tablespoons unsalted butter,
divided

1/2 cup finely chopped onion

6 cloves garlic, coarsely chopped

1 cup chicken stock

2 tablespoons chopped fresh

rosemary

1 (16 ounce) package spaghetti

1/4 cup grated Parmesan cheese

kosher salt and cracked black

pepper to taste

Melt 4 tablespoons of butter in a large skillet over low heat. Add the onions; cook and stir until they turn a deep brown, about 10 minutes. Stir in the garlic, and cook for 2 minutes, until fragrant. Mix in the chicken stock and rosemary, and increase the heat to medium-high. Cook until reduced by 1/3, about 8 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the spaghetti pasta, and cook until tender, about 8 minutes. Drain, then add noodles to the sauce in the skillet. Stir in the remaining butter and Parmesan cheese. Season with salt and pepper.

Serve in a large bowl family style, or place about 1 cup of pasta in a large mug or small bowl. Insert a dinner fork in the center of the pasta and twirl the fork around, holding the mug steady. The pasta will wind up tighter and tighter as you turn. Remove the fork and immediately turn the pasta out onto a dinner plate or shallow bowl. Garnish with extra cheese and rosemary sprigs.

Ingredients Directions

104

Fried Garlic Pasta

1 pound angel hair pasta

2 cups olive oil for frying

2 bulbs garlic, peeled and diced

1 cup grated Parmesan cheese

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a saucepan over medium heat until a piece of garlic dropped into the oil slowly bubbles. Add the garlic, and cook and stir until golden brown, 5 to 7 minutes. Remove garlic from the oil with a slotted spoon and set aside; reserve oil.

To serve, place the pasta onto individual serving dishes and sprinkle with fried garlic. Drizzle with a little of the frying oil and sprinkle with

Parmesan cheese. Reserve remaining garlic-flavored oil for another use.

Ingredients Directions

105

Best Garlic Souffle

1/4 cup butter

1 (10.75 ounce) can condensed cream of celery soup

1/2 cup milk

1 1/2 teaspoons salt

1/4 teaspoon pepper

2 cups shredded Cheddar cheese

2 teaspoons lemon juice

3 eggs, well beaten

1 cup minced garlic

Preheat oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart baking dish.

Melt butter in a large saucepan over medium heat. Stir in celery soup, milk, salt and pepper. Heat, stirring, until smooth. Slowly stir in cheese and lemon juice, mixing well.

Remove from heat and stir in eggs and garlic. Mix well and pour into prepared dish.

Bake in preheated oven for 50 minutes.

Ingredients Directions

106

Creamy Garlic Sauce

1/2 cup water, divided

2 tablespoons chopped garlic

1 teaspoon garlic powder

2 cups heavy cream

1 tablespoon chopped fresh
parsley

salt and pepper to taste

2 tablespoons cornstarch

Pour half of the water into a saucepan, and bring to a boil over medium heat. Add the garlic and garlic powder, and boil until the water has almost evaporated, about 5 minutes. Stir in the heavy cream, parsley, salt, and pepper. Mix the cornstarch with the remaining water, and stir into the sauce. Cook, stirring constantly,

until thickened, about 3 minutes.

Ingredients Directions

107

Very Garlicky Vinaigrette

4 cloves garlic, minced

2 tablespoons Dijon mustard

1/3 cup red wine vinegar

1 cup extra-virgin olive oil

salt and ground black pepper to

taste

Combine the garlic, mustard, and vinegar in a bowl; mix well. Slowly drizzle in the olive oil, constantly whisking until the dressing is thick. Season with salt and pepper.

Ingredients Directions

108

Penne with Garlicky Broccolini

1 (16 ounce) package dry penne
pasta

6 slices bacon

3/4 pound broccolini, cut into 1
inch pieces

12 cloves garlic, minced

salt and pepper to taste

1/3 cup freshly grated Parmesan
cheese

Bring a large pot of lightly salted water to a boil. Add the penne pasta, and cook until tender, about 8 minutes. Drain.

Meanwhile, place the bacon in a large skillet over medium heat. Turn frequently to cook until browned and crisp. Drain on paper towels.

Add half of the garlic to the bacon grease, and cook over medium-low heat for 3 minutes, stirring frequently. Add the broccolini, and continue to cook and stir for 3 or 4 minutes, or until the broccolini is tender but still bright green. Stir in the remaining garlic, salt and pepper. Add the pasta to the skillet, and stir to coat. Remove from the heat and mix in the Parmesan cheese, and crumble in the bacon. Toss again, and serve!

Ingredients Directions

109

Roasted Garlic Beef Stew with Pepperidge

FarmB® Texas Toast

2 pounds beef stew meat, cut into

1-inch pieces

Ground black pepper

1 cup all-purpose flour

1/2 cup olive oil

1 large onion, finely diced

6 large carrots, cut into 1-inch

pieces

2 medium potatoes, cut into 1-

inch pieces

3 cups Prego® Roasted Garlic &

Herb Italian Sauce

1 3/4 cups Swanson® Beef

Broth (Regular, 50% Less Sodium
or Certified Organic)

16 ounces uncooked egg noodles

1/4 cup butter

1 (11.25 ounce) package

Pepperidge Farm® Texas Toast

Garlic

Season the beef with the black pepper. Coat the beef with the flour.

Heat 1/4 cup oil in an 8-quart saucepot over medium-high heat.

Add the beef and cook until it's well browned, stirring often. Pour off any fat. Remove the beef from the saucepot.

Heat the remaining oil in the saucepot over medium heat. Add the onions and carrots and cook until the vegetables are tender. Return the beef to the saucepot. Stir in the potatoes, sauce and broth and heat to a boil. Reduce the heat to low. Cover and cook for 45 minutes or until the beef is fork-tender.

Cook and drain the egg noodles according to the package directions. Add the butter to the hot noodles and toss to coat.

Meanwhile, preheat the oven to 425 degrees F for the bread. Bake the bread according to the package directions.

Place the noodles into a serving platter. Spoon the beef mixture over the noodles. Serve with the bread.

Ingredients Directions

110

Garlic Cheddar Chicken

1/2 cup butter

4 cloves garlic, minced

3/4 cup dry bread crumbs

1/2 cup freshly grated Parmesan
cheese

1 1/2 cups shredded Cheddar
cheese

1/4 teaspoon dried parsley

1/4 teaspoon dried oregano

1/4 teaspoon ground black
pepper

1/8 teaspoon salt

8 skinless, boneless chicken
breast halves - pounded thin

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a saucepan over low heat, and cook the garlic until tender, about 5 minutes.

In a shallow bowl, mix the bread crumbs, Parmesan cheese, Cheddar cheese, parsley, oregano, pepper, and salt.

Dip each chicken breast in the garlic butter to coat, then press into

the bread crumb mixture. Arrange the coated chicken breasts in a 9x13 inch baking dish. Drizzle with any remaining butter and top with any remaining bread crumb mixture.

Bake 30 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

Ingredients Directions

111

Citrus Garlic Shrimp

1 (16 ounce) package linguini

pasta

1/2 cup olive oil
1/2 cup orange juice
1/3 cup lemon juice
3 cloves garlic, peeled
5 teaspoons grated lemon peel
4 teaspoons grated orange peel
1 teaspoon salt
1/4 teaspoon pepper
1 pound uncooked medium
shrimp, peeled and deveined
Shredded Parmesan cheese

Cook linguine according to package directions. Meanwhile, in a blender or food processor, combine the next eight ingredients; cover and process until blended. Pour into a large skillet; heat through.

Add the shrimp; cook for 5 minutes or until shrimp turn pink. Drain linguine; toss with shrimp mixture. Sprinkle with Parmesan cheese and parsley if desired.

Ingredients Directions

112

Maple-Garlic Marinated Pork Tenderloin

2 tablespoons Dijon mustard
1 teaspoon sesame oil
3 cloves garlic, minced
fresh ground black pepper to taste

1 cup maple syrup

1 1/2 pounds pork tenderloin

Combine mustard, sesame oil, garlic, pepper, and maple syrup.

Place pork in a shallow dish and coat thoroughly with marinade.

Cover, then chill in the refrigerator at least eight hours, or overnight.

Preheat grill for medium-low heat.

Remove pork from marinade, and set aside. Transfer remaining marinade to a small saucepan, and cook on the stove over medium-low heat for 5 minutes.

Brush grate with oil, and place meat on grate. Grill pork, basting with reserved marinade, for approximately 15 to 25 minutes, or until interior is no longer pink. Avoid using high temperatures as marinade will burn.

Ingredients Directions

113

Kalamata Olive and Garlic Bread

4 cups all-purpose flour

1/2 cup warm water (110 degrees

F/45 degrees C)

1 tablespoon white sugar

1 tablespoon active dry yeast

1 tablespoon non-iodized salt

3/4 cup warm water (110 degrees

F/45 degrees C)

3 tablespoons olive oil

5 cloves garlic, minced

1/2 cup seedless Kalamata olives,
chopped

1 tablespoon cornmeal

In a medium bowl dissolve sugar in 1/2 cup warm water. To proof yeast, stir in yeast and let stand for 5 to 10 minutes in a warm place. Preheat oven to 105 degree F (40 degrees C). Warm an oven-safe bowl in the oven.

Place flour in bowl of food processor. Add salt and pulse for a few seconds.

Start food processor. Pour proofed yeast into flour through hole. Immediately add the additional 3/4 cup warm water, then the olive oil. Process for about 1 minute or until dough ball cleans the sides of the processor bowl. If dough is too wet add a little flour through the top while processing, or if too dry, add a little more water.

Turn off food processor. Remove lid and transfer dough to the heated bowl. Cover with a plate or plastic wrap.

Let rise for 1/2 hour in a warm place.

In a small bowl, combine minced garlic and chopped olives. Set aside.

Once dough has risen transfer dough to a lightly floured board.

Make an indentation in the dough and place olive mixture inside.

Knead dough 10 times. Bulk of mixture should remain in middle of dough. Form dough into a log or round loaf shape.

Sprinkle cornmeal onto greased baking sheet and place loaf on top.

Turn oven to 150 degrees F (65 degrees C) for 2 minutes and then turn off.

Let dough rise in warm oven for 1/2 hour, or until light and puffy. Remove loaf and increase oven temperature to 350 degrees F (175 degrees C).

Bake bread at 350 degrees F (175 degrees C) for 30 minutes or until loaf sounds hollow when tapped. Remove from oven and cool on a wire rack.

Ingredients Directions

114

Roasted Tomatillo and Garlic Salsa

1 pound fresh tomatillos, husks

removed

1 head garlic cloves, separated

and peeled

3 fresh jalapeno peppers

1 bunch fresh cilantro

1/2 cup water, or as needed

salt and pepper to taste

Preheat the oven's broiler. Arrange the whole cloves of garlic, tomatillos, and jalapenos on a baking sheet. Place under the broiler, and cook for a few minutes. Remove garlic cloves first, as soon as they are toasted, to avoid developing a bitter flavor. Continue to roast jalapenos and tomatillos until evenly charred, turning occasionally. Set aside to cool. Don't remove the charred parts of

the tomatillos or the peppers. They add a really nice flavor. Place peppers and tomatillos in a blender with the garlic and cilantro. Add a little water to the mixture if necessary to facilitate blending. Season with salt and pepper to taste. Refrigerate until serving.

Ingredients Directions

115

Krista's Sticky Honey Garlic Wings

24 chicken wings, split and tips

discarded

3/4 cup packed brown sugar

5 cloves garlic, minced

1 teaspoon minced fresh ginger

root

2 1/2 cups water

5 tablespoons honey

1/4 cup reduced-sodium soy

sauce

3 tablespoons cornstarch

3/4 cup water

Preheat an oven to 375 degrees F (190 degrees C).

Arrange the chicken wings on a baking sheet; bake until crisp, 35 to 45 minutes. Transfer the wings to a baking dish.

Mix together the brown sugar, garlic, ginger, 2 1/2 cups water, honey, and soy sauce in a saucepan over medium-

high heat; bring

to a boil. Whisk together the cornstarch and $\frac{3}{4}$ cup water in a small bowl; stir into the sauce mixture until thickened; pour over the chicken wings to coat.

Return wings to oven and bake until the sauce is bubbling and the chicken is no longer pink at the bone and the juices run clear, 15 to 20 minutes.

Ingredients Directions

116

Quick Garlic Toast

$\frac{1}{3}$ cup butter or margarine,
softened

12 slices bread

$\frac{1}{2}$ teaspoon garlic salt

3 tablespoons grated Parmesan
cheese

Spread butter on one side of each slice of bread. Cut each slice in half; place plain side down on a baking sheet. Sprinkle with garlic salt and Parmesan cheese. Broil 4 in. from the heat for 1-2 minutes

or until lightly browned.

Ingredients Directions

117

Veggie Delight on Garlic Bread

$\frac{1}{8}$ cup olive oil

1 clove garlic, chopped

1 medium eggplant, cubed

1 zucchini, cubed

1 medium tomato - peeled,
seeded and chopped

1 teaspoon salt

2 teaspoons minced fresh
oregano

2 teaspoons minced fresh basil
(optional)

1 French baguette

4 teaspoons garlic powder

6 teaspoons butter, softened

Place olive oil and garlic in a large skillet. Fry (stirring occasionally) over a medium heat until the garlic is golden brown; approximately 2 minutes.

Add eggplant and zucchini to the skillet, fry until the eggplant is brown and tender; approximately 5 to 7 minutes.

Add the tomato chunks to the skillet, stir the mixture until the tomato becomes a pulp. Mix in salt, oregano, and basil. Stir the entire mixture over the heat for 2 minutes, then remove pan from heat and let the mixture cool.

Preheat oven to 325 degrees F (165 degrees C).

Slice the bread into 12 (1-inch thick) slices. Distribute garlic powder

and butter evenly over the top of each slice. Place the slices directly onto the oven rack (do not use a cookie sheet, the bread will get crisper this way). Let the bread heat for 3 to 5 minutes.

Remove the bread from the oven and arrange them on a serving platter. Spread the vegetable mixture over the 12 bread slices, distribute the topping as evenly as you can. Serve immediately.

Ingredients Directions

118

Garlic Green Beans

1 tablespoon butter

3 tablespoons olive oil

1 medium head garlic - peeled
and sliced

2 (14.5 ounce) cans green beans,
drained

salt and pepper to taste

1/4 cup grated Parmesan cheese

In a large skillet over medium heat, melt butter with olive oil; add garlic, and cook until lightly browned, stirring frequently. Stir in green beans, and season with salt and pepper. Cook until beans are tender, about 10 minutes. Remove from heat, and sprinkle with Parmesan cheese.

Ingredients Directions

119

Broiled & Slow-Roasted Butterflied Leg of Lamb

With Cumin and Garlic

1/4 cup olive oil

8 cloves garlic, minced

2 1/2 teaspoons salt

1 teaspoon pepper

2 tablespoons ground cumin

1 tablespoon dried oregano

1 (8 pound) leg of lamb, boned

and butterflied to a more or less

even thickness, 4 3/4 to 5 1/2

pounds trimmed weight, fell and

most fat removed

1 lemon, juiced

Minced fresh parsley, cilantro or

mint (optional)

Mix oil, garlic, salt, pepper, cumin and oregano; spread paste on both sides of the lamb and let stand for an hour until meat comes to room temperature.

Adjust oven rack to upper or upper-middle position (depending on

lamb's thickness) and preheat broiler on high for at least 10 minutes.

Place lamb, cut side up, on a large wire rack set over a foil-lined roasting pan. Broil, moving pan so entire surface browns evenly, about 8 minutes. Turn lamb over; continue to broil until well

browned on the other side, about 8 minutes longer. Turn off broiler remove lamb from oven and let rest for 10 minutes.

Heat oven to 325 degrees. Stick a meat thermometer into the thickest portion of the lamb; return it to the oven. Roast for a total of 50 minutes to 1 hour, until thermometer registers a rosy-pink 140 degrees. Check lamb several times after 30 minutes. If lamb gets done sooner, simply turn down oven to 170 degrees until ready to serve.

As soon as lamb comes out of the oven, squeeze on lemon juice and sprinkle with fresh herbs. Carve, slicing across the grain when possible. Arrange on a platter, drizzle with accumulated juices, and serve.

Ingredients Directions

120

Roasted Potatoes with Tomatoes, Basil, and Garlic

2 pounds red potatoes, chopped

1 1/2 cups chopped fresh
tomatoes

3/4 cup fresh basil, chopped

3 cloves garlic, pressed

3 tablespoons extra virgin olive oil

1 teaspoon chopped fresh
rosemary

Preheat oven to 400 degrees F (200 degrees C).

In the prepared baking dish, toss the potatoes, tomatoes, basil, and

garlic with the olive oil. Sprinkle with the rosemary.

Bake 20 to 30 minutes in the preheated oven, turning occasionally, until tender.

Ingredients Directions

121

Garlic-Herb Roast Pork

2 pounds boneless center-cut
pork loin

4 cloves garlic, peeled and
crushed

2 teaspoons coarse salt

1 tablespoon minced fresh sage

2 teaspoons minced fresh
rosemary leaves

3/4 teaspoon freshly ground black
pepper

1 tablespoon olive oil

Heat oven to 450 degrees F. Pat pork dry with paper towels, place in shallow roasting pan. In small bowl, stir together garlic, salt, sage, rosemary, pepper and olive oil to make a paste. Rub garlic paste over all surfaces of pork loin; place in oven, roast for 15 minutes.

Turn oven temperature down to 300 degrees F., roast for 15-20 minutes, take internal temperature using an instant-read

thermometer. When internal temperature of roast is 150 degrees F., remove from oven, tent loosely with foil and let rest 10 minutes

before slicing to serve.

Ingredients Directions

122

Garlic-Cilantro Scrambled Eggs

4 large eggs

1 tablespoon sour cream

1/4 cup milk

1 clove garlic, minced

1/4 cup chopped fresh cilantro

salt and pepper to taste

1 tablespoon butter

1 1/2 teaspoons freshly grated

Parmesan cheese

Whisk together eggs, sour cream, milk, and garlic until smooth; add cilantro and season to taste with salt and pepper.

Melt butter in a nonstick skillet over medium heat. Pour in egg mixture and cook to desired degree of doneness, stirring constantly.

Sprinkle with Parmesan cheese to serve.

Ingredients Directions

123

Cheese Garlic Biscuits II

1 3/4 cups all-purpose flour

1/2 teaspoon salt

1/2 teaspoon baking powder

5 tablespoons butter

1 cup milk

1 cup shredded Cheddar cheese

1/4 cup butter, melted

1 clove garlic, minced

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, sift together flour, salt and baking powder. Cut in butter until mixture resembles coarse crumbs. Make a well in the center of flour mixture. Add the milk and cheddar cheese; stir to combine. Drop batter by spoonfuls onto an ungreased baking sheet.

Bake in preheated oven for 12 to 15 minutes, until lightly browned.

While biscuits are baking mix melted butter and minced garlic.

Brush garlic butter over hot baked biscuits.

Ingredients Directions

124

Garlic Cheese Breadsticks

1 3/4 cups all-purpose flour

1/4 cup toasted wheat germ

1 (.25 ounce) package active dry

yeast

1/2 teaspoon salt

1 cup water

1 2/3 tablespoons olive oil

1 tablespoon honey

2 tablespoons minced fresh

parsley

1 tablespoon minced fresh basil

2 cloves garlic, minced

1/2 cup shredded part-skim

mozzarella cheese

1/2 cup shredded Parmesan

cheese

In a large mixing bowl, combine 1-1/2 cups flour, wheat germ, yeast

and salt. In a saucepan, heat the water, 1 tablespoon oil and honey to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Stir in enough remaining flour to form a soft dough. Turn on to a lightly floured surface; knead until smooth and elastic, about 4-6 minutes. Cover and let rest for 10 minutes.

Roll into a 15-in. x 10-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan; press dough to edges of pan. Brush with remaining oil. Sprinkle with parsley, basil and garlic. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 425 degrees F for 10 minutes. Sprinkle with cheeses. Bake 3-5 minutes longer or until cheese is melted and bread is golden brown. Cut into 20 strips. Serve warm.

Ingredients Directions

125

Cedar Plank-Grilled Salmon with Garlic, Lemon and Dill

1 (3 pound) whole filet of salmon,
skin on, scored (up to but not
through the skin) into serving
pieces

6 tablespoons extra-virgin olive oil

4 large garlic cloves, minced

1/4 cup minced fresh dill

2 teaspoons salt

1 teaspoon ground black pepper

1 teaspoon lemon zest, plus

lemon wedges for serving

Soak an untreated cedar plank (or planks) large enough to hold a side of salmon (5 to 7 inches wide and 16 to 20 inches long) in water, weighting it with something heavy, like a brick, so it stays submerged 30 minutes to 24 hours.

When ready to grill, either build a charcoal fire in half the grill or turn grill burners on high for 10 minutes. Meanwhile, mix oil, garlic, dill, salt, pepper and lemon zest; rub over salmon and into scored areas to coat.

Place soaked cedar on hot grill grate, close lid, and watch until wood starts to smoke, about 5 minutes. Transfer salmon to hot plank, move salmon off direct charcoal heat or turn burners to low, and cook covered until salmon is just opaque throughout (130 on a meat thermometer inserted in the thickest section) 20 to 25 minutes or longer, depending on thickness and grill temperature. Let sit 5

minutes; serve with lemon wedges.

Ingredients Directions

126

Garlic Grits

1 quart water

1 teaspoon minced garlic

1 teaspoon salt

1 cup quick-cooking grits

1 1/2 cups diced processed
cheese

1/4 cup butter

1 egg

1/4 cup milk

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart
casserole dish.

Bring water to a boil in a large saucepan with garlic and salt. Stir in
grits, reduce heat to low, and cook until thick, about 5 minutes,
stirring frequently. Remove from heat and stir in cheese and butter
until melted. In a small bowl, whisk together egg and milk, then stir
into grits. Pour grits mixture into greased casserole dish.

Bake in preheated oven for 20 to 25 minutes, until firm.

Ingredients Directions

127

Sopa de Ajo Mexicana (Mexican Garlic Soup)

2 tablespoons olive oil

30 cloves garlic, minced

4 cups chicken broth

1/2 baguette, cut into 1/4 inch
slices

2 tomatoes, seeded and finely
chopped

1 fresh poblano chile pepper,
seeded and minced

salt to taste

Heat olive oil in a large skillet over medium heat. Add the garlic, and cook until golden brown, about 4 minutes. Remove garlic with a slotted spoon and transfer to a large saucepan.

Fry bread slices in the oil until golden on both sides. Remove and set aside. Add tomatoes and chile to the skillet and cook over high heat for several minutes until they begin to soften.

Pour chicken stock, tomatoes and chiles into the large saucepan with the browned garlic. Bring to a boil over high heat, then reduce heat to medium-low and simmer for 20 minutes. Season to taste with salt.

To serve, place 2 or 3 toasted baguette slices in each bowl, then ladle the soup over them.

Ingredients Directions

128

Garlic Twice-Baked Potatoes

6 medium baking potatoes

1 whole head whole garlic bulb

1 teaspoon olive or canola oil

2 tablespoons butter or stick

margarine, softened

1/2 cup fat-free milk

1/2 cup 1% buttermilk

1 1/2 teaspoons minced fresh

rosemary

1/2 teaspoon salt

1/8 teaspoon pepper

Paprika

Bake the potatoes at 400 degrees F for 45-55 minutes or until tender. Meanwhile remove papery outer skin from garlic (do not peel or separate cloves). Place garlic in a double thickness of heavy-duty foil. Frizzle with oil. Wrap foil around garlic. Bake at 400 degrees F for 30-35 minutes or until softened. Cool for 10 minutes.

Cut top off garlic head, leaving root end intact. Squeeze softened garlic into a small bowl; set aside.

Cut a thin slice off the top of each potato and discard. Scoop out the pulp, leaving a thin shell. In a bowl, mash the pulp with butter. Stir in the milk, buttermilk, rosemary, salt, pepper and roasted garlic. Pipe or spoon into potato shells. Place on an ungreased baking sheet. Bake at 425 degrees F for 20-25 minutes or until heated through. Sprinkle with paprika.

Ingredients Directions

129

Fettuccine with Garlic Herb Butter

6 ounces dry fettuccini pasta

1 teaspoon butter

1 clove garlic, minced

1 tablespoon chopped fresh
parsley

1 tablespoon chopped fresh basil

1 tablespoon chopped fresh
marjoram (optional)

1 tablespoon chopped fresh
thyme (optional)

1 tablespoon butter

1/8 teaspoon salt

1 pinch ground black pepper

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a small saucepan over medium heat, melt 1 teaspoon butter. Add garlic and cook for 30 to 60 seconds or until garlic begins to turn golden.

In a small bowl, combine parsley, basil, marjoram, thyme, 1 tablespoon butter, salt and ground black pepper with cooked garlic; mix well. Toss with pasta and serve.

Ingredients Directions

130

Garlic Bread

1/2 cup butter or margarine,
melted

3 cloves garlic, minced

1 (1 pound) loaf French bread,
halved lengthwise

2 tablespoons minced fresh
parsley

In a small bowl, combine butter and garlic. Brush over cut sides of bread; sprinkle with parsley. Place, cut side up, on a baking sheet.

Bake at 350 degrees F for 8 minutes. Broil 4-6 in. from the heat for 2

minutes or until golden brown. Cut into 2-in. slices. Serve warm.

Ingredients Directions

131

Blue Cheese Garlic Bread

1/2 cup butter or margarine,
softened

4 ounces crumbled blue cheese

2 tablespoons grated Parmesan
cheese

1 tablespoon snipped chives

1 teaspoon garlic powder

1 (1 pound) loaf unsliced French

bread

In a small bowl, combine the first five ingredients. Cut bread into 1-in. thick slices, but not all the way through, leaving slices attached at the bottom. Spread cheese mixture between slices. Wrap loaf in a large piece of heavy -duty foil (about 28-in. x 18-in.). Fold foil around bread and seal tightly. Bake at 350 degrees F for 20 minutes or until heated through. Serve warm.

Ingredients Directions

132

Dilled Garlic

2 pounds garlic, peeled

1 sprig chopped fresh dill

cayenne pepper to taste

4 1/2 cups distilled white vinegar

4 tablespoons salt

Fill sterile containers with garlic, chopped fresh dill and cayenne pepper to within an inch of the top.

Mix the distilled white vinegar and salt in a medium saucepan. Bring to a boil.

Pour the hot distilled white vinegar and salt mixture into the containers with the garlic mixture. Fill to approximately 1/4 inch from the top. Seal and store in the refrigerator.

Ingredients Directions

133

Cabbage Salad with Lemon-Garlic Dressing

1 head cabbage, cored and shredded

1/8 cup olive oil

1 teaspoon garlic powder

2 teaspoons lemon juice

1 tablespoon chopped fresh cilantro

Place the shredded cabbage in a large bowl, and drizzle olive oil over it. Toss until evenly coated. Season with garlic powder, lemon juice and cilantro, and stir to blend in all of the flavors.

Ingredients Directions

134

Garlic Cheese Ball

2 (8 ounce) packages cream cheese, softened

1/2 cup butter

1 tablespoon prepared Dijon-style mustard

1 teaspoon minced garlic

1 (1 ounce) package ranch dressing mix

In a medium bowl, beat together the cream cheese, butter, Dijon-style mustard, garlic and ranch dressing mix. Cover and refrigerate 6 to 8 hours, or overnight.

Ingredients Directions

135

Pasta and Garlic

1 1/2 pounds pasta

1/4 cup olive oil

1 clove crushed garlic

salt and pepper to taste

1/4 cup grated Parmesan cheese

In a large pot of salted water boil pasta until al dente. Drain well.

In a small saucepan heat oil slightly, add garlic. Saute garlic until it is lightly browned. Be careful not to burn garlic.

Combine pasta and garlic, salt and pepper to taste. Top with Parmesan or Romano cheese and serve.

Ingredients Directions

136

Three Cheese Garlic Scalloped Potatoes

1 1/2 pounds Yukon Gold

potatoes, thinly sliced

2 tablespoons butter, divided

1 pint heavy cream

2 cloves garlic, thinly sliced

salt and pepper to taste

2 cups shredded Cheddar cheese

4 slices provolone cheese

1/2 cup grated Parmesan or

Romano cheese

Preheat the oven to 325 degrees F (165 degrees C). Grease a 1 1/2 quart or larger casserole dish with butter or nonstick spray. Layer half of the potato slices in the bottom of the casserole dish. Dot with half of the butter cut or pinched into small pieces. Arrange half of the garlic slices over the potatoes, then pour half of the heavy cream over. Sprinkle one cup of Cheddar cheese over the layer, and season with salt and pepper. Repeat layering of potatoes, garlic, cream and Cheddar cheese, then top with the slices of provolone cheese. Season again with salt and pepper. Bake for 1/2 hour in the preheated oven, then sprinkle the Parmesan or Romano cheese over the top. This will create a semi-hard cheese crust. Continue baking uncovered for another 30 minutes, or until potatoes are tender when tested with a fork.

Ingredients Directions

137

Baked Tilapia in Garlic and Olive Oil

4 (4 ounce) fillets tilapia

4 cloves crushed garlic

3 tablespoons olive oil

1 onion, chopped

1/4 teaspoon cayenne pepper

Rub the fish fillets with the crushed garlic, then place them in a shallow, non-reactive dish. Spoon the olive oil over the fish until they are coated. Place the onion on top of the fish. Cover the fish and refrigerate overnight to allow the fish to soak in the marinade.

Preheat the oven to 350 degrees F (175 degrees C).

If baking the fish, transfer it to a 9x13 inch baking dish along with the olive oil, garlic, and onion. Sprinkle the fish with the cayenne or white pepper. If you are grilling the fish, wrap the fish and oil, garlic onion, and pepper in aluminum foil.

Bake at 350 degrees F (175 degrees F) for 30 minutes.

Ingredients Directions

138

Garlic Corn on the Cob

12 ears corn, husked and cleaned

12 tablespoons butter, divided

1/4 cup garlic powder

Preheat grill for medium heat, or preheat your oven to 350 degrees F (175 degrees C).

Place each ear of corn on a separate square of aluminum foil. Place 1 tablespoon of butter on each one, and sprinkle with garlic powder.

Wrap ears tightly with the foil.

Place ears of corn on the grill or in the oven for 20 to 30 minutes, turning over occasionally.

Ingredients Directions

139

Chard Stalks and Garlic Scape Pasta

1 cup Swiss chard stalks, cut into

1 1/2-inch pieces

1 (5 ounce) package dry vermicelli

pasta

1 tablespoon butter

1 tablespoon olive oil

1/4 large onion, chopped

2 garlic scapes, sliced

salt and pepper to taste

Bring a large pot of lightly salted water to a rolling boil. Cook the Swiss chard stems in boiling water until tender, 10 to 15 minutes; drain and rinse with cold water. Set aside.

Bring a separate large pot of lightly salted water to a rolling boil. Cook the vermicelli pasta in boiling water until tender yet firm to the bite, 4 to 5 minutes; drain.

Meanwhile, melt the butter with the olive oil in a large skillet over medium heat; stir in the onion and garlic scapes. Cook and stir until the onion is soft and translucent, about 5 minutes. Increase heat to medium-high, stir in the chard stalks, and cook until the onion has browned, about 5 minutes more. Season with salt and pepper; stir in the cooked pasta to serve.

Ingredients Directions

140

Easy Garlic Escargots

1 (7 ounce) can escargots, drained

6 tablespoons butter

1 clove garlic, minced

20 mushrooms, stems removed

1/3 cup white wine

1/3 cup cream

1 tablespoon all-purpose flour

1 pinch ground black pepper to
taste

1/4 teaspoon dried tarragon

1/4 cup grated Parmesan cheese

Place escargots in a small bowl, and cover with cold water; set aside for 5 minutes. This will help to remove the canned flavor they may have.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish.

Drain the water from the escargots and pat dry with a paper towel.

Melt butter with the garlic in a large skillet over medium-high heat.

Add the escargots and mushroom caps; cook and stir until the mushroom caps begin to soften, about 5 minutes.

Whisk together wine, cream, flour, pepper, and tarragon in a small bowl until the flour is no longer lumpy. Pour this into the skillet, and bring to a boil. Cook, stirring occasionally until the sauce thickens, about 10 minutes.

Remove the skillet from the heat, and use a spoon to place the mushrooms upside down into the prepared baking dish. Spoon an escargot into each mushroom cap. Pour the remaining sauce over

the mushroom caps and into the baking dish. Sprinkle grated Parmesan cheese ovetop.

Bake in preheated oven until the Parmesan cheese has turned golden brown, 10 to 15 minutes.

Ingredients Directions

141

Garlic Curry Burgers

2 pounds lean ground beef

1 1/2 cups chopped sweet onion

1 egg, lightly beaten

3 tablespoons evaporated milk

1 tablespoon Worcestershire
sauce

3 large cloves garlic, minced

1 tablespoon mild curry powder

1 tablespoon steak seasoning

Preheat an outdoor grill for high heat.

In a bowl, mix the beef, onion, egg, evaporated milk, Worcestershire sauce, garlic, curry powder, and steak seasoning. Form the mixture into 8 patties.

Grill the patties over indirect heat for about 5 minutes on each side, or until done.

Ingredients Directions

142

Garlic Mashed Potatoes Secret Recipe

50 pounds unpeeled red potatoes,

quartered

8 pounds butter, room

temperature

3 pounds Romano cheese, grated

3 cups chopped garlic

1/2 cup salt

1/2 cup dried oregano

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 45 minutes; drain. Stir in butter, cheese, garlic, salt and oregano. Mash with a potato masher or with an electric mixer.

Ingredients Directions

143

Garlic Lover's Shrimp and Green Bean Salad

4 large cloves garlic, peeled

1/4 cup olive oil

2 tablespoons key lime juice

2 sprigs fresh rosemary leaves

1/2 teaspoon garlic salt

20 large shrimp, peeled and
deveined

1 pound fresh green beans,

trimmed

1/4 cup olive oil

1 clove garlic, minced

1/2 onion, thinly sliced

1/2 teaspoon garlic salt

1/2 teaspoon cracked black

pepper

1/2 cup crumbled garlic and herb

feta cheese

Place garlic cloves, 1/4 cup olive oil, key lime juice, rosemary, and 1/2 teaspoon garlic salt into a blender; puree until smooth. Combine shrimp and marinade in a resealable plastic bag. Marinate at least 30 minutes in the refrigerator.

Place an oven rack in the topmost position and preheat oven on the broil setting.

Pour the shrimp and their marinade onto a baking sheet lined with aluminum foil. Broil in preheated oven 3 to 4 minutes per side until the shrimp are opaque. Once cooked, pour everything into a bowl and place into refrigerator.

Meanwhile, bring a large pot of lightly salted water to a boil. Add green beans and cook for 2 to 3 minutes, until tender; drain and rinse with cold water. Drain excess water from the chilled beans and place into a large bowl.

Heat remaining 1/4 cup olive oil in a large skillet over medium heat. Stir in minced garlic and onion, cook until the onion has softened and turned translucent. Pour the oil over the beans, add shrimp mixture, and toss. Season with garlic salt, and pepper; mix well.

Cover and refrigerate at least 1 hour. Mix in crumbled feta before serving.

Ingredients Directions

144

Chile Garlic BBQ Salmon

3 pounds whole salmon, cleaned

1/4 cup soy sauce

1 tablespoon chile sauce

1 tablespoon chopped fresh

ginger root

1 clove garlic, chopped

1 lime, juiced

1 lime, zested

1 tablespoon brown sugar

3 green onions, chopped

Prepare outdoor grill for high heat.

Trim the tail and fins off of the salmon. Make several shallow cuts across the salmon's skin. Place salmon on 3 large, slightly overlapping sheets of aluminum foil.

In a bowl, stir together soy sauce, chile sauce, ginger, and garlic.

Mix in lime juice, lime zest, and brown sugar. Spoon sauce over the salmon.

Fold the foil over the salmon, and crimp the edges to seal.

If using hot coals, move them to one side of the grill. Place the fish on the side of the grill that does not have coals directly underneath

it, and close the lid. If using a gas grill, place the fish on one side, and turn off the flames directly underneath it; close the lid. Cook for 25 to 30 minutes. Remove to a serving platter, and pour any juices that may have collected in the foil over the top of the fish. Sprinkle with green onions.

Ingredients Directions

145

Easy Garlic Ginger Chicken

4 skinless, boneless chicken

breast halves

3 cloves crushed garlic

3 tablespoons ground ginger

1 tablespoon olive oil

4 limes, juiced

Pound the chicken to 1/2 inch thickness. In a large resealable plastic bag combine the garlic, ginger, oil and lime juice. Seal bag and shake until blended. Open bag and add chicken. Seal bag and marinate in refrigerator for no more than 20 minutes.

Remove chicken from bag and grill or broil, basting with marinade, until cooked through and juices run clear. Dispose of any remaining marinade.

Ingredients Directions

146

Forty Garlic Chicken

1 (2 to 3 pound) whole chicken

3 1/2 cups sweet vermouth

3 medium heads unpeeled garlic

1 bunch fresh parsley, chopped

1 1/4 cups chicken stock

Bring a large pot of salted water to a boil. Put in chicken, boil until meat falls away at the bone. Pull out as many bones and as much skin as you like.

Stir in the vermouth, garlic cloves (don't peel - you will use them for the bread), parsley and chicken stock. Reduce heat to low and let simmer and reduce for about 2 hours. Serve hot with slices of bread. Take the soft garlic and spread on fresh bread as 'garlic butter'. Yum!

Ingredients Directions

147

Garlic Broccoli

4 cloves garlic, peeled

1 1/2 teaspoons salt

1 bunch broccoli, cut into florets

1/3 cup olive oil

1/4 cup red wine vinegar

1 tablespoon Dijon mustard

1/2 cup grated Parmesan cheese,

or to taste

Place garlic in a mortar dish or on a cutting board, and sprinkle with salt. Mash with a pestle, or use the flat side of a knife to mash garlic

and salt into a paste. Transfer to a medium bowl, and stir in olive oil vinegar, and mustard. Add the broccoli, and stir to coat. Chill for 3 hours to marinate, stirring occasionally. Sprinkle with Parmesan cheese before serving.

Ingredients Directions

148

Cream Of Garlic Soup

3/4 cup garlic cloves, peeled

3 tablespoons olive oil

2 1/2 cups chicken broth

1 cup white wine

2 1/2 cups milk

1 cup heavy whipping cream

1/2 cup peeled and cubed

potatoes

salt and pepper to taste

Chop garlic in a food processor to a coarse paste, stopping occasionally to scrape the sides of the bowl.

Heat oil in a large saucepan over low heat. Add the garlic paste and cook just until the paste begins to color, stirring constantly. Stir in the chicken broth and wine. Bring mixture to a boil.

Reduce heat and simmer for 30 minutes. Stir in the milk, cream and potato and simmer for another 30 minutes.

Puree soup in blender, return to saucepan and simmer. Add salt and pepper to taste. Ladle into bowls and serve with buttered

French bread.

Ingredients Directions

149

Mini Garlic Bread

4 tablespoons butter or margarine,
softened

1/2 teaspoon dill weed

1/2 teaspoon garlic powder

1/2 teaspoon Italian seasoning

4 hot dog rolls, sliced

In a mixing bowl, combine butter, dill weed, garlic powder and Italian seasoning, stirring well to blend. Spread on cut sides of each roll. Place on baking sheet; broil until golden brown.

Ingredients Directions

150

Garlicky Beet Delight

6 medium beets

3 tablespoons olive oil

2 tablespoons red wine vinegar

2 cloves garlic, crushed

salt to taste

Wash the beets and boil until tender, about 45 minutes (or 20 minutes in a pressure cooker). Remove the skins by running cold water over the boiled beets, and then slipping off their skins. Slice the beets and toss with the olive oil, vinegar, garlic, and salt.

Ingredients Directions

151

Garlic Parsley Spaghetti

1 (16 ounce) package thin spaghetti

4 garlic cloves, minced

1/2 cup olive or vegetable oil

1/2 cup minced fresh parsley

salt and pepper to taste

Cook spaghetti according to package directions. Meanwhile, in a large skillet, lightly brown garlic in oil over medium heat. drain spaghetti; add to the skillet. Sprinkle with parsley, salt and pepper; toss to coat.

Ingredients Directions

152

Tomato and Garlic Bread Soup

1 tablespoon olive oil

1/2 cup yellow onion, diced

1/2 teaspoon fresh garlic, minced

1/4 teaspoon dried red pepper flakes

2 cups low-sodium vegetable broth

1 (14.5 ounce) can Italian-style crushed tomatoes, undrained

4 slices Roman Meal Bread,
toasted and cut into 1/2-inch
pieces

3 tablespoons fresh basil leaves,
thinly sliced

2 tablespoons Parmesan cheese,
shaved

Heat oil in large saucepan over medium-high heat; add onions, garlic and red pepper flakes. Cook, stirring occasionally, for 3 to 5 minutes until onions are tender. Add broth, tomatoes and bread cubes. Cook; stirring occasionally until simmering. Stir in basil. Divide into four serving bowls. Top with cheese and additional basil if desired.

Ingredients Directions

153

Garlic Pickled Eggs

12 eggs

1 onion, sliced into rings

1 cup distilled white vinegar

1 cup water

1/4 cup white sugar

10 cloves garlic, peeled

Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot

water, cool and peel.

Place the eggs in a 1 quart jar with the onion rings.

In a medium saucepan, bring to a boil the vinegar, water, sugar and garlic. Remove from heat and allow to cool approximately 15 minutes.

Pour the vinegar mixture over the eggs and cover. Refrigerate 1 week before serving.

Ingredients Directions

154

Roasted Garlic Mashed Potatoes

1 whole bulb garlic

2 2/3 cups SwansonB® Chicken

Broth (regular, Natural GoodnessB
„ÿ or Certified Organic)

5 large potatoes, cut into 1-inch
pieces

2 tablespoons chopped chives or
green onion tops

Cut off top of garlic bulb. Drizzle with about 2 tablespoons broth.

Wrap in aluminum foil and bake at 350 degrees F for 1 hour or until softened.

Place broth and potatoes in saucepan. Heat to a boil. Cover and cook over medium heat 10 minutes or until tender. Drain, reserving broth.

Mash potatoes with 1 1/4 cups broth, 2 or 3 cloves roasted garlic*

and chives, if desired. Add additional broth, if needed, until desired consistency.

Ingredients Directions

155

Tossed Salad with Creamy Garlic Dressing

1/4 cup red wine vinegar

1/4 cup water

2 tablespoons finely chopped

onion

1 clove garlic, minced

1/3 cup sugar

1/2 cup mayonnaise or salad

dressing

1 1/2 cups sour cream

1/4 teaspoon salt

1/4 teaspoon pepper

8 cups torn lettuce

1 large carrot, shredded

3 tablespoons bacon bits

Croutons

In a small saucepan, combine vinegar, water, onion, garlic; simmer until the onion is tender, about 5 minutes. Add sugar; simmer until dissolved. Cool to room temperature. Stir in mayonnaise, sour cream, salt and pepper. In a large salad bowl, toss the lettuce, carrots and bacon bits; add dressing and toss to coat. Top with

croutons if desired.

Ingredients Directions

156

Garlic-Lime Chicken

1/3 cup soy sauce

1/4 cup fresh lime juice

1 tablespoon Worcestershire
sauce

1/2 teaspoon dry mustard

2 garlic cloves, minced

6 boneless, skinless chicken

breast halves

1/2 teaspoon pepper

Combine first five ingredients. Place chicken in a large resealable plastic bag or glass bowl; pour sauce over chicken. Cover or close bag and refrigerate for at least 30 minutes. Drain, discarding marinade

Place chicken on grill and sprinkle with pepper. Grill, uncovered, over medium-low coals, turning several times, for 12-15 minutes or

until juices run clear.

Ingredients Directions

157

Down and Dirty Garlic Chili

1 pound extra lean ground beef

1 tablespoon chili powder

2 tablespoons dried onion flakes

1 teaspoon ground cumin

1 teaspoon paprika

2 cloves garlic, minced

1/4 teaspoon red pepper flakes, or
to taste

1 (14.5 ounce) can diced tomatoes
with garlic and onion

1 (16 ounce) can chili beans,
drained

1 (8 ounce) can tomato sauce
salt and pepper to taste

Heat a large saucepan or Dutch oven over medium heat. Add ground beef, and cook until evenly browned. Stir occasionally to crumble. Season the beef with chili powder, onion flakes, cumin, paprika, garlic and red pepper flakes, and mix well.

Pour in the tomatoes, chili beans, and tomato sauce. Reduce heat to low, and simmer for at least 30 minutes, or longer for thicker chili. Season to taste with salt and pepper.

Ingredients Directions

158

Creamy Garlic Dressing

1 1/2 cups mayonnaise

3/4 cup vegetable oil

1/4 cup vinegar

3 tablespoons chopped onion

1 1/2 teaspoons sugar

3/4 teaspoon salt

1 garlic clove, minced

In a blender, combine all ingredients. Cover and process until smooth. Serve over a tossed salad.

Ingredients Directions

159

Creamy Garlic Salad Dressing

2 cups sour cream

1 cup mayonnaise

1 teaspoon steak sauce

3/4 teaspoon lemon juice

3/4 teaspoon white wine vinegar

3/4 teaspoon vegetable oil

1 teaspoon monosodium

glutamate (MSG)

2 teaspoons garlic powder

1 teaspoon mustard seed

Whisk together the sour cream, mayonnaise, steak sauce, lemon juice, vinegar, oil, monosodium glutamate, garlic powder and mustard seed. Refrigerate until chilled.

Ingredients Directions

160

Garlic Bubble Loaf

1/4 cup butter or margarine,

melted

1 tablespoon dried parsley flakes

1 teaspoon garlic powder

1/4 teaspoon garlic salt

1 (1 pound) loaf frozen white

bread dough, thawed

In a bowl, combine butter, parsley, garlic powder and garlic salt.

Cut dough into 1-inch pieces; dip into butter mixture. Layer in a

greased 9-in. x 5-in. x 3-in. loaf pan. Cover and let rise until

doubled, about 1 hour. Bake at 350 degrees F for 30 minutes or

until golden brown.

Ingredients Directions

161

Creamy Garlic Mushroom Chicken

2 (10.75 ounce) cans condensed

cream of mushroom soup

1 cup mayonnaise

1/4 cup sour cream

1/2 cup frozen corn kernels

1/2 cup grated Parmesan cheese

4 skinless, boneless chicken

breast halves

1/2 cup shredded Cheddar

cheese

1 cup seasoned dry bread crumbs

Preheat the oven to 375 degrees F (190 degrees C).

FOR THE SAUCE: In a medium size bowl combine the soup, mayonnaise, sour cream, corn and Parmesan cheese. Mix well.

Place the chicken breasts in a 9x13 inch baking dish and pour the sauce mixture over the chicken. Sprinkle with Cheddar cheese and breadcrumbs for topping and bake in the preheated oven for 38 to 40 minutes. Let cool and serve.

Ingredients Directions

162

Garlic Cheese Biscuits

2 cups buttermilk baking mix

2/3 cup milk

1/2 cup shredded Cheddar
cheese

1/4 cup butter, melted

1/2 teaspoon garlic powder

Preheat oven to 450 degrees F (230 degrees C).

Combine baking mix, milk and cheddar cheese in mixing bowl.

Beat with wooden spoon till soft dough forms.

Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8-10 minutes until golden brown.

Mix butter and garlic powder and brush over warm biscuits before removing from cookie sheet.

Ingredients Directions

163

Garlic Cheese Quick Bread

3 cups self-rising flour*

1 cup shredded sharp Cheddar
cheese

1/4 cup sugar

1 teaspoon garlic powder

1 1/2 cups milk

1/4 cup vegetable oil

1 egg

In a large bowl, combine flour, cheese, sugar and garlic powder. In another bowl, whisk the milk, oil and egg. Stir into dry ingredients just until moistened. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-66 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Ingredients Directions

164

Garlic-Lime Pork Chops

1/3 cup fat-free Italian salad
dressing

1/3 cup salsa

4 1/2 teaspoons lime juice

4 1/2 teaspoons minced fresh
cilantro or parsley

4 garlic cloves, minced
1 1/4 teaspoons grated lime peel
1/4 teaspoon hot pepper sauce
6 boneless lean pork loin chops

In a bowl, combine the first seven ingredients. Pour 1/2 cup into a large resealable plastic bag; add the pork chops. Seal bag and turn to coat; refrigerate for 8 hours or overnight. Cover and refrigerate remaining marinade.

Drain and discard marinade from chops. Place on a broiler pan rack. Broil 4 in. from the heat for 7 minutes on each side or until juices run clear. Baste with reserved marinade.

Ingredients Directions

165

Lebanese Garlic Sauce

4 bulbs garlic, cloves separated
and peeled

1 cup lemon juice

1 teaspoon salt

3 cups olive oil

In the container of a blender, combine the garlic cloves, lemon juice and salt. Blend at medium speed until smooth. Continue blending while pouring olive oil into the blender in a thin stream. The mixture should become thick and white like salad dressing. Store refrigerated in a glass container.

Ingredients Directions

166

Garlic Pita Bread Bites

1 (10 ounce) package pita bread,
cut in half

3 tablespoons butter

1 teaspoon crushed garlic

1 teaspoon dried Italian-style
seasoning

2 tablespoons grated Parmesan
cheese

Preheat oven to 350 degrees F (175 degrees C).

Open pita bread halves and roughly cut into approximately 2 inch
pieces. Arrange on a medium baking sheet.

In a small saucepan over medium heat, melt butter and mix in garlic
and dried Italian-
style seasoning. Pour the mixture over pita bread
pieces.

Sprinkle bread with Parmesan cheese, adjusting the amount as
desired. Bake in the preheated oven 10 minutes, or until lightly
browned.

Ingredients Directions

167

Chicken and Roasted Garlic Risotto

4 skinless, boneless chicken
breast halves

1 tablespoon butter

1 (10.75 ounce) can Campbell's®

Condensed Cream of Chicken

Soup (Regular or 98% Fat Free)

1 (10.75 ounce) can Campbell's®

Condensed Cream of Mushroom

with Roasted Garlic Soup

2 cups water

2 cups uncooked instant white

rice

1 cup frozen peas and carrots

Season the chicken as desired.

Heat the butter in a 10-inch skillet over medium-high heat. Add the

chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken and set aside.

Stir the soups and water into the skillet. Heat to a boil. Stir in the rice and vegetables. Return the chicken to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through. Remove from the heat. Let stand for 5 minutes.

Ingredients Directions

168

Krazy Garlic Trout

1 whole (10 ounce) trout, cleaned,

head and tail removed

1 clove garlic, minced

1/4 yellow onion, chopped

1/2 lemon, juiced

1/2 jalapeno pepper, seeded and
diced

1 teaspoon butter

1/2 teaspoon garlic salt

salt and pepper to taste

Preheat oven to 400 degrees F (200 degrees C).

Fill the cavity of the trout with the garlic, onion, and lemon juice.

Rub trout with butter, and place on a large piece of foil. Season with
garlic salt, salt, and pepper. Place the jalapeno on top of the trout.

Seal trout in the foil.

Bake trout 25 minutes in the preheated oven, or until easily flaked
with a fork.

Ingredients Directions

169

Garlic Shrimp Pasta

1 pound vermicelli pasta

1 tablespoon vegetable oil

1 pound medium shrimp - peeled
and deveined

3 tablespoons minced garlic

2 tablespoons butter

2 tablespoons grated Parmesan

cheese

Cook pasta in a large pot of boiling water with vegetable oil until al dente.

Meanwhile, place the shrimp in boiling salted water for 3 to 5 minutes, just until they turn pink. Cooking time will depend on the size of the shrimp. Remove the tails, and place in a bowl of warm water.

In a microwave safe bowl, mix butter or margarine and minced garlic. Microwave on high for 45 seconds, or until melted. Stir.

Drain pasta, and transfer to a serving dish. Toss with garlic butter and shrimp. Sprinkle with grated Parmesan cheese. Serve warm.

Ingredients Directions

170

Garlic Balsamic Shrimp

1/2 cup balsamic vinegar

1/4 cup olive oil

5 cloves garlic, minced

1 teaspoon dried basil

salt to taste

ground black pepper to taste

1 1/2 pounds large shrimp, peeled
and deveined

1 red bell pepper, cut into large
chunks

1 onion, cut into chunks

skewers

In a large bowl, mix the vinegar, oil, garlic, basil, salt, and ground pepper. Place the shrimp, bell pepper, and onion in the bowl, and gently toss to coat. Cover, and allow to marinate at least 20 minutes in the refrigerator.

Heat a pan grill over high heat. Alternately thread the shrimp, onion chunks, and pepper chunks on skewers.

Place skewers on the pan grill, and cook 2 to 3 minutes per side, until shrimp is opaque.

Ingredients Directions

171

Eggplant with Garlic Sauce

3 tablespoons canola oil

4 Chinese eggplants, halved

lengthwise and cut into 1 inch half

moons

1 cup water

1 tablespoon crushed red pepper

flakes

3 tablespoons garlic powder

5 teaspoons white sugar

1 teaspoon cornstarch

2 tablespoons light soy sauce

2 tablespoons oyster sauce

Heat the canola oil in a skillet over high heat. Cook and stir the

eggplant until soft, about 4 minutes. Stir in the water, red pepper flakes, and garlic powder. Cover and simmer until all the water is absorbed. Meanwhile, mix sugar, cornstarch, soy sauce, and oyster sauce in a bowl until sugar and cornstarch have dissolved. Stir sauce into the eggplant, making sure to evenly coat the eggplant. Cook until the sauce has thickened.

Ingredients Directions

172

Roasted Garlic Bread

3 bulbs garlic

2 tablespoons olive oil

1 (1 pound) loaf Italian bread

1/2 cup butter

1 tablespoon chopped fresh

parsley (optional)

2 tablespoons grated Parmesan

cheese (optional)

Preheat the oven to 350 degrees F (175 degrees C). Slice the tops off of the garlic bulbs so that the tip of each clove is exposed. Place the bulbs on a baking sheet, and drizzle with olive oil. Bake for 30 minutes, or until garlic is soft.

Set the oven to broil. Slice the loaf of bread in half horizontally, and place cut side up on a baking sheet.

Squeeze the cloves of garlic from their skins into a medium bowl.

Stir in the butter, parsley, and Parmesan cheese until well blended.

Spread onto the cut sides of the bread.

Broil for about 5 minutes, until toasted.

Ingredients Directions

173

Roasted Garlic Scalloped Potatoes

1 (19 ounce) can creamy potato

with roasted garlic soup

1/2 cup heavy cream

1 teaspoon dried thyme

1 teaspoon freshly ground black

pepper

6 large potatoes, peeled and

sliced

2 1/2 cups shredded Cheddar

cheese, divided

Preheat oven to 350 degrees F (175 degrees C).

In a blender combine soup, cream, thyme and pepper; process until

smooth. Spread a thin layer of the mixture on the bottom of a 9x13

inch casserole dish. Layer potatoes with cheese, ending with

potatoes and reserving 1/2 cup cheese. Pour soup mixture over

potatoes and sprinkle with remaining cheese.

Bake in preheated oven for 70 minutes.

Ingredients Directions

174

Garlic Herb Skillet Potatoes

1 tablespoon butter

1 tablespoon olive oil

4 russet potatoes, peeled and
thinly sliced

1 teaspoon chopped fresh
rosemary

1 tablespoon chopped fresh
thyme

1 teaspoon chopped fresh
oregano

1 tablespoon chopped fresh flat-
leaf parsley

1/4 teaspoon paprika

salt and pepper to taste

1 1/2 tablespoons minced garlic

1/8 teaspoon cayenne pepper

(optional)

Melt the butter and heat the olive oil in a large skillet over medium heat. Arrange the potato slices across the bottom of the skillet in a single layer. Cook without stirring for 5 minutes, or until the potatoes have begun to brown on the bottom.

Sprinkle potato slices with rosemary, thyme, oregano, parsley, and paprika. Turn the potatoes, and continue cooking 5 minutes, or until tender. Turn off the heat, and sprinkle the garlic and cayenne over the potatoes. Lightly toss for about 1 minute, until the garlic has

softened.

Ingredients Directions

175

Easy Garlic and Rosemary Chicken

2 skinless, boneless chicken
breasts

2 cloves garlic, chopped

2 tablespoons dried rosemary

1 tablespoon lemon juice

salt and pepper to taste

Preheat oven to 375 degrees F (190 degrees C).

Cover the chicken breasts with garlic, then sprinkle with rosemary, lemon juice, and salt and pepper to taste. Place in a 9x13 inch baking dish and bake in the preheated oven for 25 minutes or until done and juices run clear (baking time will depend on the thickness of your chicken breasts).

Ingredients Directions

176

Garlic Croutons

4 tablespoons butter

1 clove garlic, minced

3 (3/4 inch thick) slices French
bread, cut into cubes

Preheat oven to 350 degrees F (175 degrees C).

In a large saute pan, melt butter over medium heat. Stir in garlic;

cook and stir for 1 minute. Add bread cubes, and toss to coat.

Spread on a baking sheet.

Bake for 15 minutes, or until crisp and dry. Check frequently to prevent burning. Cool.

Ingredients Directions

177

Lemon Garlic Tilapia

4 tilapia fillets

3 tablespoons fresh lemon juice

1 tablespoon butter, melted

1 clove garlic, finely chopped

1 teaspoon dried parsley flakes

pepper to taste

Preheat oven to 375 degrees F (190 degrees C). Spray a baking dish with non-stick cooking spray.

Rinse tilapia fillets under cool water, and pat dry with paper towels.

Place fillets in baking dish. Pour lemon juice over fillets, then drizzle butter on top. Sprinkle with garlic, parsley, and pepper.

Bake in preheated oven until the fish is white and flakes when pulled apart with a fork, about 30 minutes.

Ingredients Directions

178

Grilled Asparagus with Roasted Garlic Toast and

Balsamic Vinaigrette

1 medium head garlic, unpeeled

5 tablespoons extra virgin olive oil,
divided

salt and pepper to taste

2 tablespoons minced shallot

1 1/2 teaspoons balsamic vinegar

1/2 teaspoon red wine vinegar

1 1/2 pounds thick stemmed
asparagus

4 slices sourdough bread

Preheat oven to 350 degrees F (175 degrees C).

Coat the head of garlic with 1 tablespoon olive oil, salt, and pepper.

Place on a baking sheet, and roast 45 minutes in the preheated oven, until golden brown. Once the garlic is roasted, cut the head in half horizontally, exposing all the cloves. Squeeze both halves into a bowl, discarding any skin. Whisk in 2 tablespoons of olive oil, salt, and pepper. Set aside.

While the garlic is roasting, place the minced shallot in a bowl with the balsamic and red wine vinegars for about 30 minutes to let the flavors blend. Whisk in remaining olive oil, and season with salt and pepper. Place asparagus spears in the mixture until ready to grill. Preheat grill for medium-high heat.

Place asparagus in a large skillet or directly on the grill. Grill the asparagus, turning over once, until tender, about 10 minutes. While asparagus is grilling, spread the roasted garlic mixture on the bread. Grill bread until toasted. Arrange the bread and asparagus on a

plate, and drizzle with the remaining shallot and vinegar mixture.

Ingredients Directions

179

Homefried Potatoes with Garlic and Bacon

7 slices bacon

2 russet potatoes, quartered and
thinly sliced

1 tablespoon garlic pepper
seasoning

1/2 yellow onion, sliced

Fry the bacon in a large deep skillet over medium-high heat until evenly browned and crisp. Remove from the pan, and add the potatoes and onions to the bacon drippings. Season with garlic pepper. Reduce the heat to medium, and cook the potatoes for about 20 minutes, stirring occasionally, until tender and browned. Crumble bacon over the top before serving.

Ingredients Directions

180

Steamed Garlic Prawns Chinese-Style

20 large tiger prawns with shell

2 tablespoons light soy sauce

5 cloves garlic, minced

1 teaspoon brandy

Wash prawns thoroughly and leave on shells and heads. In a bowl, mix the soy sauce, garlic, and brandy. Arrange the prawns on a

dish, and cover with the soy sauce mixture.

Fill a pot or wok about 1/2 full with water. Place a steamer basket over the water, and bring water to a boil. Place the dish with the shrimp onto the steamer basket. Cover wok, and steam prawns for 10 minutes, until opaque. Serve hot.

Ingredients Directions

181

Tomato and Garlic Pasta

1 (8 ounce) package angel hair

pasta

2 pounds tomatoes

4 cloves crushed garlic

1 tablespoon olive oil

1 tablespoon chopped fresh basil

1 tablespoon tomato paste

salt to taste

ground black pepper to taste

1/4 cup grated Parmesan cheese

Place tomatoes in a kettle, and cover with cold water. Bring just to the boil. Pour off water, and cover again with cold water. Peel. Cut into small pieces.

Cook the pasta in a large pot of boiling salted water until al dente.

In a large skillet or saute pan, saute the garlic in enough olive oil to cover the bottom of the pan. The garlic should just become opaque, not brown. Stir in the tomato paste. Immediately stir in the

tomatoes, and salt and pepper. Reduce heat, and simmer until the pasta is ready; add the basil.

Drain the pasta, but do not rinse in cold water. Toss with a couple of tablespoons of olive oil, and then mix into the sauce. Reduce the heat as low as possible. Keep warm, uncovered, for about 10 minutes when it is ready to serve. Garnish generously with fresh Parmesan cheese.

VARIATIONS: Saute fresh quartered mushrooms with the garlic, or add shoestring zucchini along with the tomato.

Ingredients Directions

182

Herbed Garlic Mashed Potatoes

1 medium head garlic

1/2 cup low fat, low sodium

chicken broth

3 potatoes, peeled and cubed

1 cup warm skim milk

2 tablespoons olive oil

1 tablespoon dried thyme

1/2 teaspoon dried rosemary,

crushed

salt and pepper to taste

Preheat oven to 350 degrees F (175 degrees C).

Slice the top off the head of garlic to expose the cloves. Place the whole head and the broth in a small casserole dish and cover. Bake

for 1 hour; remove dish from the oven and set aside.

Boil the cubed potatoes in water for 20 minutes or until soft. Drain.

Add the warm milk and olive oil. Beat with mixer until potatoes are fluffy. Add the herbs.

Gently squeeze the garlic out from each of the cloves, leaving behind the skins. Add all the garlic pulp to the potatoes. Beat again and season with salt and pepper.

Ingredients Directions

183

Blue Cheese Garlic Dip

1/2 cup milk

1 (8 ounce) package cream
cheese, cubed

1 cup crumbled blue cheese

2 garlic cloves, peeled

Assorted crackers

In a blender, combine the milk, cream cheese, blue cheese and garlic; cover and process until blended. Serve with crackers.

Ingredients Directions

184

Crab Legs with Garlic Butter Sauce

1 pound Snow Crab clusters,
thawed if necessary

1/4 cup butter

1 clove garlic, minced

1 1/2 teaspoons dried parsley

1/8 teaspoon salt

1/4 teaspoon fresh-ground black
pepper

Cut a slit, length-wise, into the shell of each piece of crab.

Melt the butter in a large skillet over medium heat; cook the garlic in the butter until translucent; stir in the parsley, salt, and pepper.

Continue to heat mixture until bubbling. Add the crab legs; toss to coat; allow to simmer in the butter mixture until completely heated, 5 to 6 minutes.

Ingredients Directions

185

Garlic Chicken Kabobs

8 cloves garlic, minced

1/2 teaspoon salt

1/4 cup minced fresh cilantro

1 teaspoon ground coriander

1/2 cup reduced-fat plain yogurt

2 tablespoons lemon juice

1 1/2 teaspoons olive oil

2 pounds boneless skinless

chicken breasts, cut into 1-inch
cubes

GARLIC DIPPING SAUCE:

4 garlic cloves, minced

1/4 teaspoon salt

2 tablespoons olive oil

1 cup reduced-fat plain yogurt

Place garlic and salt in a small bowl; crush with the back of a sturdy spoon. Add cilantro and coriander; crush together. Add the yogurt, lemon juice and oil; mix well. Pour into a large resealable plastic bag; add the chicken. Seal bag and turn to coat; refrigerate for 2 hours.

For dipping sauce, place garlic and salt in a small bowl; crush with the back of a sturdy spoon. Mix in oil. Stir in yogurt. Cover and refrigerate until serving.

Coat grill rack with nonstick cooking spray before starting the grill.

Drain and discard marinade. Thread chicken on eight metal or soaked wooden skewers. Grill kabobs, covered, over medium heat

for

3-

4 minutes on each side or until juices run clear, turning once.

Serve with dipping sauce.

Ingredients Directions

186

Stuffed Garlic Spinach Bread

2 tablespoons extra-virgin olive
oil, divided

1 large onion, finely chopped

3 cloves garlic, minced

1 (14.5 ounce) can no-salt-added

chopped, spinach, drained and
squeezed dry

1/2 cup diced, canned red bell
peppers (pimentos)

12 large black olives, chopped
(optional)

Pinch crushed red pepper

1/4 cup freshly grated Parmesan
cheese, divided

Kosher salt and ground black
pepper, to taste

1 pound frozen pizza dough,
thawed

Preheat oven to 425 degrees F.

Heat 1 tablespoon olive oil in a large skillet over medium-
high heat.

Add onion and saute until tender, about 3 minutes. Add garlic and
stir 30 seconds. Remove from heat and stir in spinach, peppers,
olives, crushed pepper, 3 tablespoons Parmesan cheese, salt and
pepper.

Roll out pizza dough into a 12-
inch round using just enough flour on

the work surface and dough to keep it from sticking. Brush off
excess flour and transfer dough to a baking sheet. Sprinkle
remaining Parmesan over the center and mound the spinach
mixture on one side of the dough leaving a 1/2-inch border of

exposed dough at the edge. Brush the exposed edge with water, and fold the other side of the dough over top, stretching it so that it completely encases the filling. Firmly pinch the edges together sealing the filling inside. Cut 4 slits in the top and brush with remaining olive oil. Bake until crisp and brown, about 20 minutes; cool 10 minutes before serving. Cut in 6 wedges.

Ingredients Directions

187

Garlic Parmesan Orzo

2 cups uncooked orzo pasta

3 teaspoons minced garlic

1/2 cup butter, cubed

1/2 cup grated Parmesan cheese

1/4 cup milk

2 tablespoons minced fresh

parsley

1 teaspoon salt

1/4 teaspoon pepper

Cook orzo according to package directions; drain. In a large skillet, saute garlic in butter until tender. Add the orzo, Parmesan cheese milk, parsley salt and pepper. Cook and stir until heated through.

Ingredients Directions

188

Rosemary-Garlic Chicken and Veggies

1/2 cup chopped sweet yellow

pepper

1/2 cup chopped sweet red

pepper

1 small onion, cut into wedges

1 small zucchini, halved and sliced

1/2-inch thick

2 tablespoons olive or vegetable

oil, divided

2 skinless, boneless chicken

breast halves

2 cloves garlic, sliced

2 fresh rosemary sprigs

Place the peppers, onion and zucchini in a greased 1-qt. baking dish; drizzle with 1 tablespoon oil and toss to coat. In a skillet, brown chicken in remaining oil; place over vegetables. Top with garlic and rosemary. Bake, uncovered, at 400 degrees F for 20-25 minutes or until meat juices run clear.

Ingredients Directions

189

Cream Cheese Garlic Spread

2 (8 ounce) packages cream

cheese, softened

1/2 teaspoon garlic powder

1 tablespoon dried chives

Beat cream cheese, garlic powder, and chives together in a bowl

until smooth.

Ingredients Directions

190

Garlicky Potatoes

2 quarts chicken broth

5 pounds potatoes, peeled and
quartered

5 cloves garlic, chopped

1 cup heavy cream

1/2 cup sour cream

3 tablespoons chopped fresh
chives

1/2 teaspoon salt

1/4 cup melted butter

Bring chicken broth to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain, reserving broth.

Stir in garlic, cream and 1 to 2 tablespoons broth; mash until creamy. Blend in sour cream, chives, salt and butter. Heat through and serve.

Ingredients Directions

191

Warm Blue Cheese Dip with Garlic and Bacon

7 slices bacon

2 cloves garlic, peeled and
minced

1 (8 ounce) package cream

cheese, softened

1/4 cup half-and-half

4 ounces blue cheese, crumbled

2 tablespoons chopped fresh
chives

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from skillet, drain on paper towels and crumble.

Place garlic in hot bacon grease. Cook and stir until soft, about 1 minute. Remove from heat.

Preheat oven to 350 degrees F (175 degrees C). Place cream cheese and half-and-half in a medium bowl. Beat with an electric mixer until blended. Stir in bacon, garlic, blue cheese and chives. Transfer mixture to a medium baking dish.

Bake covered in the preheated oven 30 minutes, or until lightly browned.

Ingredients Directions

192

White Wine and Garlic Dream Cream

1 tablespoon butter

3 large shallots, sliced thinly

4 cloves garlic, chopped

1 1/2 cups white wine, divided

ground white pepper to taste

3/4 cup heavy cream at room

temperature

1 lemon, juiced

salt to taste

Melt butter in a medium saucepan over low heat. Cook and stir the shallots until they become translucent and tender; stir in garlic and cook until tender and aromatic.

Stir in 1 cup white wine, increase heat to high and bring to a boil.

Once it boils, add the remaining 1/2 cup wine. Boil for 10 minutes then reduce heat to medium-low. Season with white pepper to taste.

When sauce is no longer boiling, slowly stir in cream, lemon juice and salt. Simmer for 3 to 5 minutes.

Ingredients Directions

193

Roasted Garlic and Eggplant Soup

1 bulb garlic

1/4 teaspoon olive oil

1 (1 1/2 pound) eggplant

1 tablespoon olive oil

1/4 cup finely chopped onion

6 cups chicken broth

3/4 cup tomato puree

1 dash cayenne pepper

1 1/4 cups half-and-half

1 teaspoon Worcestershire sauce

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with foil.

Peel away any excess paper from the bulb of garlic, then cut the top off to expose the cloves. Rub exposed cloves with 1/4 teaspoon olive oil, and set onto the prepared baking sheet. Poke the eggplant all over with a fork; place onto baking sheet.

Bake in preheated oven until the garlic has turned golden brown and the eggplant is tender, 30 to 40 minutes. Allow to cool until cool enough to handle. Peel eggplant and chop into large chunks; peel or squeeze the roasted garlic from its skin, and set aside.

Heat 1 tablespoon olive oil in a large saucepan over medium heat. Stir in onion, and cook until soft and translucent, about 5 minutes. Pour in chicken broth, then stir in reserved eggplant, roasted garlic, tomato puree, and cayenne pepper. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer for 40 minutes.

Once cooked, carefully puree soup in batches in a blender or food processor until smooth. Return soup to the stove in a clean saucepan. Stir in half-and-half, season to taste with salt and pepper; cook over medium-low heat until hot.

Ingredients Directions

194

The Best Garlic Bread

2 tablespoons mayonnaise

1/2 cup grated Parmesan cheese

1 tablespoon garlic powder

1 (1 pound) loaf Italian bread

Preheat the broiler.

In a medium bowl, mix the mayonnaise, Parmesan cheese and garlic powder until thick.

Slice the Italian bread in half lengthwise and spread each half with mayonnaise mixture. Place halves on a medium baking sheet.

Broil 2 to 5 minutes, checking frequently, until mixture is bubbling and golden brown.

Ingredients Directions

195

Garlic Mashed Potatoes

2 1/2 pounds potatoes, peeled,
quartered

4 cloves garlic, minced

1 (8 ounce) tub PHILADELPHIA

Cream Cheese Spread

1 tablespoon butter or margarine

1 teaspoon salt

Cook potatoes and garlic in boiling water in large covered saucepan 20 min. or until potatoes are tender; drain.

Mash potatoes until smooth.

Stir in remaining ingredients until well blended.

Ingredients Directions

196

Hazelnut Crusted Halibut with Garlic Mashed

Potatoes

1 pound red potatoes, cut into
chunks

5 cloves garlic, minced

1/2 teaspoon salt

3 tablespoons butter

1/4 teaspoon ground black
pepper

1/4 cup hazelnuts

1/4 cup seasoned bread crumbs

2 halibut fillets

1/4 teaspoon salt

1 tablespoon olive oil

1 tablespoon butter

5 tablespoons butter

3 tablespoons vegetable broth

Place the potatoes into a large pot, and cover with water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer

until tender, about 20 minutes. While the potatoes are boiling, mash the garlic with 1/2 teaspoon of salt into a smooth paste. Drain potatoes, then mash together with the garlic paste, butter, and

pepper. Keep warm.

Preheat an oven to 500 degrees F (260 degrees C).

While the potatoes are cooking, Preheat an oven to 500 degrees F (260 degrees C). Pulse the hazelnuts and bread crumbs in a food processor until finely ground, but not ground into a paste. Pour onto a shallow dish. Season the halibut fillets on both sides with 1/4 teaspoon of salt. Gently press one side of the halibut fillets into the nut mixture, and set aside.

Heat the olive oil and 1 tablespoon of butter in an ovenproof skillet over medium-high heat. Place the halibut fillets nut-side-up into the

skillet; cook until the halibut begins to brown, 3 to 4 minutes. Turn the fillets over, and place into the preheated oven. Bake, nut-side-down until the fish flakes easily with a fork, about 5 minutes.

Melt the remaining 5 tablespoons of butter in a small saucepan over medium-high heat until it turns nut brown. Stir in the vegetable broth, and bring to a simmer.

To serve, mound the potatoes onto the center of each dinner plate. Place a halibut fillet on top of the mashed potatoes nut-side-up, then drizzle with the browned butter sauce.

Ingredients Directions

197

Steve's Famous Garlic Home Fries

1/4 cup butter or margarine

4 (8 ounce) russet potatoes,

quartered and sliced

1 clove garlic, minced

1/4 teaspoon paprika

1/4 teaspoon salt

1/4 teaspoon ground black

pepper

2 teaspoons chopped fresh chives

Melt the butter or margarine in a large skillet over medium heat. Add the potatoes and spread out in an even layer. Cover and cook for about 5 minutes. Season with garlic, paprika, salt and pepper; stir to coat potatoes evenly.

Cover and cook for another 15 minutes, turning potatoes occasionally. Remove cover, and mix in chives. Increase heat to medium-

high and cook for another 10 minutes, stirring frequently, or until potatoes are tender.

Ingredients Directions

198

Lemon Garlic Shrimp

1 (6.5 ounce) package RICE-A-
RONI® Broccoli Au Gratin

1 pound uncooked medium
shrimp, peeled and deveined

1 medium sweet red pepper,
julienned

3 green onions, cut into 1/2-inch pieces

1 teaspoon minced garlic

1/2 teaspoon Italian seasoning

1 tablespoon butter

2 teaspoons cornstarch

1/2 cup chicken broth

1 tablespoon lemon juice

1 teaspoon grated lemon peel, divided

Prepare rice mix according to package directions. Meanwhile, in a large skillet, saute the shrimp, red pepper, onions, garlic and Italian seasoning in butter until shrimp turn pink.

In a small bowl, combine the cornstarch, broth and lemon juice until smooth; stir into shrimp mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Stir 1/2 teaspoon lemon peel into prepared rice. Serve with shrimp mixture; sprinkle with remaining lemon peel.

Ingredients Directions

199

Scott Ure's Clams And Garlic

50 small clams in shell, scrubbed

2 tablespoons extra virgin olive oil

6 cloves garlic, minced

1 cup white wine

2 tablespoons butter

1/2 cup chopped fresh parsley

Wash clams to remove any dirt or sand.

In a large pot, heat oil over medium heat. Add garlic; saute for 1 minute, or until tender. Pour in the white wine. Boil until wine has reduced to half its original volume.

Add clams, cover, and steam till clams start to open. Add butter, cover, and cook till most or all of the clams open. Discard any that do not open. Transfer clams and juice to 2 large bowls. Sprinkle with parsley. Serve.

Ingredients Directions

200

Garlic Parmesan Chicken

2 cups dry bread crumbs

1/2 cup grated Parmesan cheese

1 (3 ounce) can French-fried

onions

1 teaspoon mustard powder

1/2 cup butter

2 cloves garlic, chopped

1 tablespoon Worcestershire

sauce

8 bone-in chicken breast halves,

skinless

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a

9x13 inch baking dish.

In a shallow dish or bowl, combine the bread crumbs, cheese, onions, and mustard powder; set aside. Melt butter in a small saucepan; add garlic and Worcestershire sauce, and saute garlic until tender. Remove from heat.

Dip chicken breasts in garlic butter mixture, then roll in bread crum and cheese mixture, coating thoroughly. Place coated chicken in the prepared baking dish. Drizzle with any remaining garlic butter mixture.

Bake in the preheated oven for 30 to 40 minutes, or until chicken is no longer pink and juices run clear.

Ingredients Directions

201

White Bean Dip With Garlic Sticks

1 (15 ounce) can cannellini beans,
rinsed and drained

1/4 cup flat leaf parsley

2 tablespoons lemon juice

2 garlic cloves, whole

1/2 teaspoon dried oregano
leaves

1/3 cup extra virgin olive oil

6 slices Wonder® Classic White

Sandwich Bread, crusts removed

1/4 cup margarine or butter,

melted

1 garlic clove, minced

2 tablespoons shredded

Parmesan cheese

Preheat oven to 400 degrees F.

Place beans, parsley, lemon juice, whole garlic cloves and oregano in a food processor.

While the food processor is running, add the olive oil in a slow, steady stream. Set bean dip aside.

Slice each slice of bread into thirds. Place bread strips on a baking sheet. Add 1 minced garlic clove to melted butter and brush on bread. Bake for 5 to 6 minutes. Turn bread sticks and brush with butter. Sprinkle bread sticks evenly with Parmesan. Bake 5 to 7 additional minutes or until toasted.

Serve warm bread sticks with bean dip.

Ingredients Directions

202

Garlic Bell Pepper Vinaigrette

1/2 red bell pepper, diced

4 cloves garlic, finely chopped

1 tablespoon dried parsley

4 fresh basil leaves, chopped

2 tablespoons olive oil

1/2 cup Italian salad dressing

1 cup red wine vinegar

salt and pepper to taste

Choose a clean bottle or jar with a well fitting lid or cork. Put the peppers, garlic, parsley, and basil into the jar or bottle. Pour in olive oil, italian dressing, and red wine vinegar. Season with salt and pepper to taste. Cover with lid, shake well to mix, and refrigerate at least 2 days to allow flavors to develop.

Ingredients Directions

203

Outrageous Creamy Garlic Salad Dressing

2 tablespoons tamari sauce

1 tablespoon balsamic vinegar

1 tablespoon honey

3 cloves garlic, minced

1 cup sour cream

1 cup mayonnaise

2 tablespoons barbeque sauce

1 teaspoon Dijon mustard

2 tablespoons garlic powder

cracked black pepper to taste

Whisk together the tamari, vinegar, and honey until the honey has dissolved, then whisk in the garlic, sour cream, mayonnaise, barbeque sauce, mustard, garlic powder, and black pepper until smooth. Cover and refrigerate 2 to 3 hours before using. Use within a few days.

Ingredients Directions

Garlic Bread Mama Rita's Way!

1/4 cup butter, softened

1 tablespoon mayonnaise

1 1/2 teaspoons garlic paste

2 teaspoons finely chopped fresh

basil

2 tablespoons grated Parmesan

cheese

1/4 teaspoon freshly ground black

pepper

6 hoagie rolls, split lengthwise

1/4 cup grated Parmesan cheese

for topping

Preheat the oven broiler. Line a cookie sheet with aluminum foil.

In a small bowl, make a paste with the butter, mayonnaise, garlic paste, basil, 2 tablespoons Parmesan, and pepper.

Spread equal amounts of the paste on each roll half. Arrange roll halves on the cookie sheet, topping side up, and sprinkle with remaining Parmesan cheese.

Broil on the top rack in the preheated oven 1 to 2 minutes, or until lightly toasted. Watch them very carefully! They can burn very quickly. Basically do these at the last minute before serving and check them closely as they broil.

Ingredients Directions

Robust Garlic Baked Chicken

1 (3 pound) whole chicken

1 cup unsalted butter, softened

1 lemon

3 tablespoons minced garlic

5 cloves garlic

1/4 cup chopped fresh rosemary

5 sprigs fresh rosemary

salt to taste

ground black pepper to taste

1 teaspoon paprika

Preheat oven to 350 degrees F (175 degrees C).

Rinse the chicken and pat dry. Zest the lemon. Slice remaining lemon into quarters and place to the side. With hand mixer combine butter, lemon zest, minced garlic and 1/4 cup chopped rosemary. Take your hand and slide it between the skin and the meat on the breast, as well as loosening the 'pockets' between the leg and wing joints. Scoop some of the rosemary butter mixture onto your finger and begin to stuff into the 'pockets' on the breast, leg, wings, etc. (Save approximately 1/4 of the rosemary butter mixture and rub on the inside of the chicken.)

Season the cavity of the chicken with the salt, pepper and paprika.

Add the quartered lemon, rosemary sprigs and sliced garlic to the chicken cavity. Bind the legs with culinary twine and tuck the wings

into the leg joints to secure.

Place the chicken breast up onto the roasting rack and into the oven. Roast for approximately 50 minutes, or until the juices run clear. Remove the 'stuffing', carve and serve.

Ingredients Directions

206

Spicy Garlic and Pepper Shrimp

2 1/2 tablespoons vegetable oil

1/4 cup water

1 cup shredded cabbage

1 tablespoon minced garlic

8 large fresh shrimp, peeled and
deveined

2 teaspoons crushed red pepper
flakes

2 tablespoons sliced onion

1 tablespoon chopped fresh
cilantro

1 tablespoon soy sauce

Heat 1 tablespoon oil in a skillet over high heat. Add cabbage and 1
tablespoon water stir-fry for 30 seconds. Remove cabbage from
skillet and place on a serving platter.

Heat the remaining 1 1/2 tablespoons oil in the skillet over high
heat. Place the garlic and shrimp in the skillet and stir until garlic is
lightly browned and shrimp turns pink. Add pepper, onion, cilantro

soy sauce and remaining water to the skillet. Stir-fry for 10 seconds.

Pour the hot mixture onto the cabbage.

Ingredients Directions

207

Roasted Garlic Cauliflower

2 tablespoons minced garlic

3 tablespoons olive oil

1 large head cauliflower,

separated into florets

1/3 cup grated Parmesan cheese

salt and black pepper to taste

1 tablespoon chopped fresh

parsley

Preheat the oven to 450 degrees F (220 degrees C). Grease a large casserole dish.

Place the olive oil and garlic in a large resealable bag. Add cauliflower, and shake to mix. Pour into the prepared casserole dish.

Bake for 25 minutes, stirring halfway through. Top with Parmesan cheese and parsley, and broil for 3 to 5 minutes, until golden brown.

Ingredients Directions

208

Garlic Potatoes

1 1/2 pounds red potatoes, cut

into large chunks

1 clove garlic, halved lengthwise

1/2 cup milk

1 teaspoon salt

1 tablespoon chopped fresh
parsley

Place the potatoes and garlic into a large pot, and just cover with salted water. Bring to a boil; reduce heat to low, and cover. Simmer until very tender, about 20 minutes. Drain. Allow to steam dry for a minute or two.

Return the potatoes to the pot. Pour in milk, and season with salt; mash until smooth. Stir in the parsley.

Ingredients Directions

209

Garlic Potatoes Gratin

3 pounds red potatoes, peeled
and sliced

6 ounces Gouda cheese,
shredded, divided

3 tablespoons butter

5 cloves garlic, minced

1 1/2 cups heavy cream

1 teaspoon salt

1/2 teaspoon black pepper

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a

9x13 inch baking dish.

In the prepared dish layer 1/2 of the potatoes, 1/2 of the cheese, then the remaining potatoes.

Melt the butter in a small skillet over medium heat. Saute garlic until fragrant and golden brown; pour over potatoes.

Combine cream, salt and pepper; pour evenly over potatoes and sprinkle with remaining cheese.

Bake in preheated oven for 75 minutes. Serve immediately.

Ingredients Directions

210

Grilled Hanger Steak with a Roasted Shallot Port

Demi Sauce and Grilled Garlic Green Beans

4 (6 ounce) hanger steaks - fat
and silver skin trimmed

1 1/2 tablespoons canola oil

salt and pepper to taste

1 pound fresh green beans,
trimmed

2 cloves garlic, minced

1/4 cup canola oil

1 pinch salt and pepper to taste

1 cup water

1/4 cup white sugar

4 whole shallots

3 fluid ounces port wine

1 cup demi glace

1/2 cup butter, room temperature

Lightly cover the steaks with canola oil and season generously with salt and pepper; cover and place in refrigerator until ready to grill. Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Place a sheet of aluminum foil on about 1/3 of the grill surface.

Bring a large pot of generously salted water to a boil. Cook the green beans in the boiling water until heated through yet still firm, 5 to 7 minutes. Drain. Transfer to a large bowl. Add the garlic and 1/4 cup of canola oil to the green beans and toss to coat. Season with salt and pepper; set aside.

Stir the water, sugar, and shallots together in a saucepan until the sugar dissolves; cover the pan and bring the mixture to a boil. Drain the liquid and return the shallots to the pan. Add the port wine and demi glace to the saucepan and place over medium heat; cook until the liquid reduces to about half its original volume. Stir the butter into the mixture until it melts. Remove the pan from the heat. Season with salt as needed. Keep the saucepan covered until the steaks are prepared.

Spread the green beans onto the part of the grill prepared with aluminum foil and allow to finish cooking while grilling the steaks. Cook the steaks until they start to firm, and are reddish-pink and juicy in the center, about 2 minutes per side. An instant-read thermometer inserted into the center should read 130 degrees F (54

degrees C). Allow the steaks to rest 5 minutes before placing onto individual plates. Spoon the sauce over the steaks. Serve the green beans on the side.

Ingredients Directions

211

Scallops with Roasted Garlic Cream Sauce

3 tablespoons olive oil

1 head garlic, cut in half

1 cup chicken stock

1/2 cup cream

1 tablespoon butter

1 tablespoon olive oil

1/2 pound sea scallops

salt and ground black pepper to

taste

1 tablespoon lemon juice

2 tablespoons chopped fresh

parsley for garnish

Preheat an oven to 400 degrees F (200 degrees C).

Spoon 3 tablespoons olive oil over the cut sides of the garlic head; wrap tightly in aluminum foil.

Roast in the preheated oven until the garlic is soft, about 30 minutes; set aside until cool enough to handle.

Squeeze the roasted garlic cloves into a saucepan; pour the chicken stock into the saucepan and use a fork to mash the garlic

into the stock. Cook the stock over high heat until the liquid is reduced in volume by half, about 10 minutes. Stir the cream into the stock and remove from heat; set aside.

Melt the butter with 1 tablespoon olive oil in a large skillet over medium-high heat. Season the scallops with salt and pepper; sear in the hot butter and oil mixture until opaque, about 3 minutes per side. Remove from heat immediately.

Stir the lemon juice into the cream sauce; spoon immediately onto 4 plates. Arrange the scallops on the plates. Garnish with the parsley to serve.

Ingredients Directions

212

Garlic-Pepper Tenderloin Steaks

1 1/2 teaspoons minced garlic

1 teaspoon ground mustard

1 teaspoon paprika

1 teaspoon chili powder

1 teaspoon pepper

1/2 teaspoon salt

1/2 teaspoon dried thyme

1/4 teaspoon cayenne pepper

4 (4 ounce) beef tenderloin steaks

2 teaspoons olive oil

In a small bowl, combine the seasonings. Brush steaks with oil; rub in seasoning mixture. Cover and refrigerate for at least 1 hour.

If grilling the steaks, coat grill rack with nonstick cooking spray before starting the grill. Grill steaks, uncovered, over medium heat or broil 4-6 in. from the heat for 7-10 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F).

Ingredients Directions

213

Pork Chops with Fresh Tomato, Onion, Garlic, and Feta

2 tablespoons olive oil, divided

1 large onion, halved and thinly sliced

4 pork loin chops, 1 inch thick

salt to taste

black pepper to taste

garlic powder to taste

1/2 pint red grape tomatoes, halved

1/2 pint yellow grape tomatoes, halved

3 cloves garlic, diced

1 tablespoon dried basil

2 1/2 teaspoons balsamic vinegar

4 ounces feta cheese, crumbled

Heat 1 tablespoon oil in a skillet over medium heat. Stir in the onion and cook until golden brown. Set aside.

Heat 1/2 tablespoon oil in the skillet. Season pork chops with salt, pepper, and garlic powder, and place in the skillet. Cook to desired doneness. Set aside and keep warm.

Heat remaining oil in the skillet. Return onions to skillet, and stir in tomatoes, garlic, and basil. Cook and stir about 3 minutes, until tomatoes are tender. Mix in balsamic vinegar, and season with salt and pepper. Top chops with the onion and tomato mixture, and sprinkle with feta cheese to serve.

Ingredients Directions

214

Garlic Fried Rice

1 cup uncooked white rice

2 cups water

1 teaspoon butter

1 clove garlic, minced

1 small onion, minced

1 tablespoon lemon juice

Combine the rice and water in a saucepan and bring to a boil.

Cover, reduce heat to low, and simmer until rice is tender and water is absorbed. Set aside to cool.

Melt the butter in a large skillet over medium-high heat. Add onion

and garlic; cook and stir until fragrant and lightly browned. Stir in rice and cook until coated and heated through. Remove from the heat and stir in the lemon juice.

Ingredients Directions

215

Cheese Garlic Biscuits I

2 cups biscuit mix

2/3 cup milk

1/2 cup shredded Cheddar

cheese

2 tablespoons butter, melted

1/8 teaspoon garlic powder

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a baking sheet.

Measure biscuit mix into a large bowl. Stir in milk and cheese until a soft dough forms. Drop 9 spoonfuls of the dough onto prepared baking sheet.

Bake in preheated oven for 8 to 10 minutes, until golden brown.

While biscuits bake stir together butter and garlic powder. Remove biscuits from oven and brush with butter mixture.

Ingredients Directions

216

Rosemary and Garlic Simmered Pork Chops

2 teaspoons dried rosemary

1 teaspoon ground black pepper

1/2 teaspoon salt

2 tablespoons butter

4 (6 ounce) boneless center-cut
pork loin chops, trimmed of fat

2 cloves garlic, chopped

1 cup low-sodium beef broth

In a small bowl, combine rosemary, ground pepper, and salt; rub
rosemary mixture on pork chops.

Melt butter in a large skillet over medium-
high heat; stir the garlic

into the melted butter, then place the pork chops in the skillet. Cook
the pork chops 3 to 5 minutes per side, or until golden brown. Turn
the heat down to low, pour in the beef broth and simmer for 35 to
45 minutes, or until pork chops are fully cooked and meat
thermometer inserted in the thickest chop reads 160 degrees F (70
degrees C).

Ingredients Directions

217

Chicken and Creamy Garlic Sauce

1 teaspoon olive oil

4 boneless, skinless chicken

breasts

1 (16 ounce) jar Ragu® Cheesy!

Roasted Garlic Parmesan Sauce

1 small tomato, chopped

8 ounces rotelle, penne or gemelli

pasta, cooked and drained

Heat olive oil in 12-inch nonstick skillet over medium heat and lightly brown chicken. Stir in Roasted Garlic Parmesan Sauce and tomato.

Simmer covered, stirring occasionally, 10 minutes or until chicken is thoroughly cooked. Spoon chicken and sauce over hot rotelle and garnish, if desired, with crisp-cooked crumbled bacon and chopped fresh basil.

Ingredients Directions

218

Garlic Potato Biscuits

1/2 pound diced peeled potatoes

3 cloves garlic, peeled

1/3 cup butter or margarine,
softened

1 teaspoon salt

1/4 teaspoon pepper

2 cups all-purpose flour

1 tablespoon baking powder

1/3 cup milk

Place potatoes and garlic cloves in a saucepan. Add enough water to cover. Bring to a boil. Reduce heat; cover and simmer until tender. Drain well. Mash potatoes and garlic with butter, salt and

pepper. In a bowl, combine flour and baking powder; stir in potato mixture until mixture resembles coarse crumbs. Add milk and stir well. Turn onto a lightly floured surface. Roll to 1/2-in. thickness; cut

with a floured 2-in. biscuit cutter. Place 1 in. apart on an ungreased

baking sheet. Bake at 450 degrees F for 10-12 minutes or until golden brown. Serve warm.

Ingredients Directions

219

Garlic-Lemon Double Stuffed Chicken

oil, for greasing pan

8 boneless, skinless chicken

breast halves

1 (8 ounce) package cream

cheese, cut into 1/2 inch slices

1 (8 ounce) package Cheddar

cheese, cut into 1/2 inch slices

1 cup milk

1 1/2 cups Italian seasoned bread

crumbs

1/2 cup grated Romano cheese

1 tablespoon minced garlic

3/4 cup butter, melted

2 tablespoons lemon juice

1/2 teaspoon garlic salt, or to

taste

1/2 teaspoon paprika (optional)

Preheat oven to 350 degrees F (175 degrees C). Lightly coat a large, shallow baking dish with oil.

Butterfly each breast by slicing in half horizontally through the center, cutting almost but not completely through. Place one slice each of Cheddar and cream cheese in the center of each breast.

Close again as if placing between the pages of a book. Set aside.

Pour milk into a shallow bowl. In a separate bowl, combine breadcrumbs and Romano cheese. Carefully dip each breast first in milk, then in breadcrumb mixture, patting lightly to firmly coat. Place breasts side by side in a single layer in pre-oiled baking dish, tucking edges under to seal.

Melt butter in a small saucepan over medium heat. Stir in lemon juice and garlic, and drizzle evenly over chicken. Season breasts with garlic salt and paprika, if using.

Bake in preheated oven for 30 minutes, or until no longer pink in center and juices run clear.

Ingredients Directions

220

Garlic Lover's Chicken

1/2 cup dry bread crumbs

1/3 cup grated Parmesan cheese

2 tablespoons minced fresh

parsley

1/2 teaspoon salt (optional)

1/8 teaspoon pepper

1/4 cup milk

6 boneless, skinless chicken

breast halves

1/4 cup butter or margarine,

melted

1 garlic clove, minced

2 tablespoons lemon juice

Paprika

In a large resealable plastic bag, combine the first five ingredients.

Place milk in a shallow bowl. Dip chicken in milk, then shake in the crumb mixture. Place in a greased 13-in. x 9-in. x 2-in. baking dish.

Combine the butter, garlic and lemon juice; drizzle over the chicken. Sprinkle with paprika.

Bake, uncovered, at 350 degrees for 25-30 minutes or until the juices run clear.

Ingredients Directions

221

Garlic and Onion Boiled Peanuts

1 tablespoon butter

1 large onion, cut into wedges

30 cloves garlic

1 1/2 pounds raw peanuts, in

shells

1/2 pound salt

Melt butter in a large pot over medium heat. Stir in the onion and garlic; cook until softened and transparent, about 10 minutes. Turn off the heat.

Add the peanuts and salt to the onion mixture. Fill the pot with water until the peanuts are submerged, and use a large colander fitted into the pot to hold them under water. Bring to a boil, then lower the heat to medium, and simmer. Check the water level, and when it reaches the level of the peanuts, add more. Turn up the heat to medium-high and bring the peanuts to a boil; then lower the heat to medium, and simmer. Repeat steps until peanuts are soft, 4 to 6 hours. Drain, and serve hot or cold.

Ingredients Directions

222

Garlic and Brown Sugar Cheese Ball

1 1/4 teaspoons garlic powder

1 (8 ounce) package reduced fat

cream cheese, softened

1/4 cup butter, softened

1/4 cup brown sugar

5 dashes Worcestershire sauce

2 tablespoons chopped pecans

Mix the garlic powder into the softened cream. Form into a ball, and refrigerate 30 minutes.

Place the butter and brown sugar in a microwave-safe bowl. Cook 1

minute on High in the microwave, or until butter and brown sugar are melted. Mix in Worcestershire sauce and pecans. Chill 1 hour in the refrigerator, stirring often so that the butter and sugar do not separate.

Spread butter mixture over the cheese ball, and refrigerate until ready to serve.

Ingredients Directions

223

Cheddar and Roasted Garlic Biscuits

5 cups all-purpose baking mix

1 cup shredded Cheddar cheese

1 (14 ounce) can Swanson®

Seasoned Chicken Broth with

Roasted Garlic

Preheat oven to 450 degrees F.

Mix baking mix, cheese and broth to form a soft dough. Drop by spoonfuls onto ungreased baking sheets, making 24.

Bake for 10 minutes or until golden. Serve hot.

Ingredients Directions

224

Jimmo's Garlic Knots

1 (10 ounce) can refrigerated pizza

crust dough

1/3 cup olive oil
6 tablespoons finely chopped
fresh garlic
5 tablespoons grated Parmesan
cheese
3 tablespoons chopped fresh
parsley
1 teaspoon crushed red pepper
1 teaspoon salt

Preheat oven to 450 degrees F (230 degrees C).

Roll out pizza dough to form a 10x16 inch sheet of dough. Cut the sheet into 3/4 inch parallel strips. Then cut these strips in half making about 24 pieces. Tie each strip into a knot and place these knotted strips of dough close together in a greased pan.

Bake in preheated oven until golden brown. Remove the knots from the oven, place them in a big bowl. While the knots are still hot, drizzle them with olive oil. Sprinkle with garlic, cheese, parsley, red pepper and salt. Toss well and serve.

Ingredients Directions

225

Garlic Lover's Pizza Crust for the Bread Machine

6 fluid ounces lukewarm water
2 tablespoons olive oil
3 cloves garlic, minced
2 cups bread flour

1 teaspoon white sugar

1/2 teaspoon salt

2 teaspoons active dry yeast

Place the ingredients into the pan of a bread machine in the order recommended by the manufacturer. Close the lid, select the Dough cycle, and press Start.

When the machine signals the end of the cycle, remove the dough and knead into a tight ball on a lightly floured surface. Let rest for about 15 minutes.

Preheat the oven to 400 degrees F (200 degrees C). Stretch the dough out to fit your desired pizza pan. Let rise for about 20 minutes for a thicker crust.

Top with sauce, cheese and desired pizza toppings. Bake for 10 to 20 minutes in the preheated oven, or until the crust is lightly browned on the bottom when you lift up to take a peek.

Ingredients Directions

226

Garlic Broccoli Spears

1 pound fresh broccoli, cut into
spears

2 tablespoons olive or vegetable
oil

1 tablespoon lemon juice

1 garlic clove, minced

1/4 teaspoon salt

1/8 teaspoon pepper

Place the broccoli in a saucepan with a small amount of water; cover and cook until crisp-tender. Meanwhile, combine remaining ingredients. Drain broccoli and place in a serving dish; add lemon mixture and toss to coat. Serve immediately.

Ingredients Directions

227

Roasted Garlic Dip

3 heads garlic, unpeeled

1 tablespoon olive oil

1/2 cup sour cream

1/4 cup mayonnaise

1 green onions, chopped

1 tablespoon red wine vinegar

1/2 teaspoon salt

3/4 tablespoon ground black

pepper

Preheat an oven to 300 degrees F (150 degrees C).

Cut off the top of the head of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. You may need to trim individual cloves along the sides of the head. Brush the cut cloves with a small amount of olive oil, then nestle the head into a piece of aluminum foil.

Bake in the preheated oven until the cloves are tender and nicely

browned, about 1 hour. Remove, and allow to cool to room temperature.

Once cool, squeeze the garlic cloves out of their skins and into a mixing bowl. Mash well with a wire whisk, then add the sour cream, mayonnaise, green onions, vinegar, salt, and pepper. Whisk until evenly blended, then refrigerate 2 to 4 hours to allow the flavors to blend.

Ingredients Directions

228

Garlic Parmesan Olives

1 (6 ounce) can black olives,
drained

1 clove garlic, minced

1/2 teaspoon dried basil

1/4 teaspoon ground black
pepper

1 tablespoon olive oil

3 tablespoons grated Parmesan
cheese

In a small bowl, combine olives, garlic, basil, and black pepper. Stir in the olive oil and Parmesan cheese. Stir well and chill, covered for at least one hour before serving.

Ingredients Directions

229

Lime Garlic Chicken

1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black
pepper
6 skinless, boneless chicken
breast halves - cut into strips
1 cup butter
2 medium heads garlic, diced
1 lime, halved
lemon pepper to taste

Mix flour, salt and pepper together in a resealable plastic bag. Add chicken, seal bag and shake to coat. Set aside.

Melt butter in a large skillet over medium heat. Add garlic and saute 3 to 4 minutes, until it starts to change color. Saute coated chicken strips with butter and garlic for 10 to 15 minutes, until cooked through and juices run clear.

Squeeze lime over chicken and sprinkle with lemon pepper. Serve hot.

Ingredients Directions

230

White Pizza with Roasted Garlic and Green Olives

1 (12 inch) pre-baked pizza crust
1 bulb garlic
5 tablespoons olive oil
1 pinch salt

1 cup sliced green olives

1 (8 ounce) package shredded

Italian cheese blend

Preheat the oven to 350 degrees F (175 degrees C). Slice the top off of the head of garlic, and sprinkle with a little salt. Place on a square of aluminum foil, and drizzle with olive oil. Wrap the foil loosely around the garlic. Bake for 35 to 40 minutes in the preheated oven, until cloves are tender.

Drizzle olive oil from the garlic foil pack over the pizza crust, and brush to spread evenly. Sprinkle the green olives over the crust. Top with shredded cheese. Squeeze the garlic cloves out of the paper skins, and distribute on top of the pizza.

Bake for 30 to 35 minutes in the preheated oven, or until the cheese is melted and bubbly and the edges are nicely browned. Allow to cool for a few minutes, then slice and serve.

Ingredients Directions

231

Garlic Green Beans

1 pound fresh green beans,
trimmed

1 clove garlic, minced

1/2 teaspoon salt

1/8 teaspoon white pepper

2 teaspoons olive oil

Place beans and enough water to cover in a saucepan; bring to a

boil. Cook, uncovered, for 8-10 minutes or until crisp-tender; drain.

Toss beans with garlic, salt and pepper. Drizzle with oil. Serve immediately.

Ingredients Directions

232

Cheese Onion Garlic Bread

2 French baguettes, cut into $\frac{3}{4}$ inch diagonal slices

1 large minced onion

8 cloves minced garlic

$\frac{1}{4}$ cup butter

2 cups shredded mozzarella cheese

$\frac{1}{2}$ cup grated Parmesan cheese

1 cup mayonnaise

Preheat the broiler.

Slice the French baguettes diagonally into $\frac{3}{4}$ inch slices.

In a medium skillet over medium heat, melt the butter. Combine the onions and garlic in the skillet. Cook and stir until tender. Set aside to cool.

In a mixing bowl, combine the mozzarella cheese, Parmesan cheese and mayonnaise.

On a cookie sheet, arrange the French bread slices in a single layer. Spread the onion and garlic mixture on the bread slices. Spread the

cheese and mayonnaise mixture over the onion and garlic mixture on the bread slices. Broil about 5 minutes, until the cheese is bubbly and slightly browned. Serve immediately.

Ingredients Directions

233

Creamy Garlic French Dressing

1 cup plain yogurt

1/4 cup ketchup

4 teaspoons honey

2 teaspoons Dijon mustard

2 garlic cloves, minced

1/2 teaspoon pepper

mixed salad greens

In a blender or food processor, combine the first six ingredients.

Cover and process until smooth. Pour into a jar or bowl; chill for 20 minutes before serving. Serve over salad greens. Store in the refrigerator.

Ingredients Directions

234

Moist Garlic Roasted Chicken

1 (4 pound) whole chicken

salt and pepper to taste

1 large lemon, sliced

6 cloves garlic, sliced

6 sprigs thyme

Preheat oven to 325 degrees F (165 degrees C).

Place a large sheet of parchment paper into the middle of a roasting tray. The parchment must be large enough to completely envelop the chicken. Season the chicken with salt and pepper, stuff with half of the lemon slices, and place breast side up in the middle of the parchment paper. Sprinkle garlic slices, and thyme sprigs evenly over the chicken. Lay the remaining lemon slices over the breast. Fold the parchment over the chicken forming a loose parcel.

Bake in the preheated oven until the chicken has cooked, about 1 1/2 to 2 hours. A meat thermometer inserted into thickest part of the thigh should reach 180 degrees F.

Ingredients Directions

235

Moroccan Salmon Cakes with Garlic Mayonnaise

GARLIC MAYONNAISE:

1/2 cup mayonnaise

1 clove garlic, crushed

1/8 teaspoon paprika

SALMON CAKES:

1/2 cup couscous

2/3 cup orange juice

1 (14.75 ounce) can red salmon,
drained

1 (10 ounce) package frozen

chopped spinach - thawed,

drained and squeezed dry

2 egg yolks, beaten

2 cloves garlic, crushed

1 teaspoon ground cumin

1/2 teaspoon ground black

pepper

1/2 teaspoon salt

3 tablespoons olive oil

In a small stainless steel or glass bowl, stir together mayonnaise, garlic, and paprika. Set aside.

Prepare couscous according to package directions using the 2/3 cup of orange juice in place of water.

In a mixing bowl, combine the cooked couscous, red salmon, drained spinach, egg yolks, garlic, cumin, black pepper, and salt.

Form into patties.

In a large skillet over medium heat, heat the olive oil and fry patties until golden brown turning once, about 8 to 10 minutes. Serve with garlic mayonnaise.

Ingredients Directions

236

Peppers Roasted with Garlic, Basil and Tomatoes

olive oil-flavored cooking spray

1 green bell pepper, halved and

seeded

1 red bell pepper, halved and
seeded
1 yellow bell pepper, halved and
seeded
1 pint cherry tomatoes, halved
1/2 cup chopped fresh basil
8 cloves garlic, thinly sliced
1 teaspoon salt
1/2 teaspoon freshly ground black
pepper
1 tablespoon herb vinegar, or to
taste

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish with olive oil flavored cooking spray.

Place the bell pepper halves open side up in the prepared baking dish. In a medium bowl, toss together the cherry tomatoes, basil and garlic. Fill each pepper half with a handful of this mixture.

Season with salt and pepper. Cover the dish with aluminum foil.

Bake for 15 minutes in the preheated oven, then remove the aluminum foil, and continue baking for an additional 15 minutes.

Remove from the oven, and sprinkle with herb vinegar. These are equally good served hot or cold.

Ingredients Directions

237

Garlic Mayonnaise

6 cloves garlic

1/2 teaspoon sea salt

2 egg yolks

1 tablespoon white wine vinegar

1 1/4 cups olive oil

Crush the garlic cloves with the salt into a paste using a mortar and pestle; transfer to a bowl. Stir the egg yolks and vinegar into the mashed garlic. Gradually whisk the olive oil into the mixture in small amounts until the mayonnaise is thick and glossy.

Ingredients Directions

238

Easy Garlic Chicken

1 1/2 pounds skinless, boneless
chicken breast halves

1/4 cup butter

6 cloves crushed garlic

2 cups seasoned dry bread
crumbs

Preheat oven to 375 degrees F (190 degrees C).

In a small saucepan melt butter/margarine with garlic. Dip chicken pieces in butter/garlic sauce, letting extra drip off, then coat completely with bread crumbs.

Place coated chicken in a lightly greased 9x13 inch baking dish.

Combine any leftover butter/garlic sauce with bread crumbs and spoon mixture over chicken pieces. Bake in the preheated oven for

45 minutes to 1 hour.

Ingredients Directions

239

Yummy Garlic Croutons

1 (1 pound) loaf day old French
bread

2 tablespoons garlic powder

2 tablespoons dried basil

1/2 cup vegetable oil

Preheat oven to 400 degrees F (200 degrees C).

Cut bread into small cubes and place onto a shallow baking pan or
cookie sheet.

Drizzle oil over the bread to lightly cover and sprinkle with garlic
powder and basil.

Bake at 400 degrees F (200 degrees C) for 5 to 10 minutes or until
lightly brown and toasted.

Ingredients Directions

240

Garlic Onion Focaccia

1 cup water (70 degrees to 80
degrees)

2 tablespoons olive or canola oil

1 tablespoon sugar

1 teaspoon salt

3 cups bread flour

1 1/2 teaspoons active dry yeast
2 large onions, thinly sliced
2 garlic cloves, minced
3 tablespoons butter or margarine
1 cup shredded mozzarella
cheese
2 tablespoons grated Parmesan
cheese

In a bread machine pan, place the first six ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto floured surface. Roll into 12-in. circle. Transfer to a 14-in. pizza pan coated with nonstick cooking spray. Cover; let rise in a warm place until doubled, about 30 minutes.

In a large skillet, cook onions and garlic in butter over medium heat for 15-20 minutes or until onions are golden brown, stirring frequently.

With the end of a wooden spoon handle, make indentations in dough at 1-1/2 in. intervals. Top with onion mixture and sprinkle with cheese. Bake at 400 degrees F for 15-20 minutes or until golden brown. Remove to a wire rack. Cut into wedges and serve warm.

Ingredients Directions

Sirloin Steak with Garlic Butter

1/2 cup butter

2 teaspoons garlic powder

4 cloves garlic, minced

4 pounds beef top sirloin steaks

salt and pepper to taste

Preheat an outdoor grill for high heat.

In a small saucepan, melt butter over medium-low heat with garlic

powder and minced garlic. Set aside.

Sprinkle both sides of each steak with salt and pepper.

Grill steaks 4 to 5 minutes per side, or to desired doneness. When done, transfer to warmed plates. Brush tops liberally with garlic butter, and allow to rest for 2 to 3 minutes before serving.

Ingredients Directions

242

Spicy Garlic Panini Sauce

1 tablespoon mayonnaise

1 1/2 teaspoons hot pepper sauce

(such as Tabasco®)

2 teaspoons garlic powder

Stir the mayonnaise, hot pepper sauce, and garlic powder together in a bowl. Use immediately or keep refrigerated.

Ingredients Directions

243

Garlicky Green Beans with Mushrooms

2 1/2 pounds fresh green beans,
trimmed

2 cups sliced fresh mushrooms

2 cloves garlic cloves, minced

4 teaspoons butter

1/2 teaspoon salt

1/2 teaspoon onion powder

1/4 teaspoon pepper

Place beans in a large saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-

tender. Meanwhile, in a large skillet, saute mushrooms and garlic in butter until tender. Drain beans; add to skillet. Stir in the salt, onion powder and pepper; heat through.

Ingredients Directions

244

Garlic Deviled Eggs

6 hard-cooked eggs

1/3 cup mayonnaise

1/2 teaspoon prepared mustard

2 green onions with tops,
chopped

1 garlic clove, minced

1/8 teaspoon salt

Paprika

Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks. Add mayonnaise, mustard, onions, garlic and salt. Fill egg whites; sprinkle with paprika. Refrigerate until serving.

Ingredients Directions

245

Lime-Garlic Chicken and Spinach Salad

4 skinless, boneless chicken

breast halves - cut into thin strips

1/2 onion, chopped

2 tablespoons minced garlic

1 teaspoon fresh ground black

pepper

1 pinch salt

1 teaspoon flour

1/4 cup fresh lime juice, or to taste

4 1/2 cups baby spinach leaves

Place chicken, onions, garlic, salt, pepper, and flour in a resealable bag. Stir in the lime juice. Allow to sit for a few minutes to marinate.

Spray a non-stick frying pan with olive oil cooking spray and place over medium heat. Pour in the entire contents of the bag and cook until the onion has softened (there is no need to brown). Add

additional lime juice to taste. Serve over spinach.

Ingredients Directions

246

Dill, Feta and Garlic Cream Cheese Spread

2 (8 ounce) packages cream
cheese, softened

1 (8 ounce) package feta cheese,
crumbled

3 cloves garlic, peeled and
minced

2 tablespoons chopped fresh dill

In a medium bowl, thoroughly blend cream cheese, feta cheese,
garlic, and dill with an electric mixer. Cover, and refrigerate at least
4 hours.

Ingredients Directions

247

Garlic Shrimp Linguine

1 pound uncooked linguine

1 tablespoon butter

3 tablespoons white wine

2 teaspoons grated Parmesan
cheese

3 cloves garlic, minced

1 teaspoon chopped fresh parsley
salt and pepper to taste

1 pound medium shrimp, peeled
and deveined

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan, melt butter over medium low heat; add wine, cheese, garlic, parsley and salt and pepper to taste. Simmer over low heat for 3 to 5 minutes, stirring frequently.

Increase heat to medium high and add shrimp to skillet; cook for about 3 to 4 minutes or until shrimp begins to turn pink. Do not overcook.

Divide pasta into portions and spoon sauce on top; garnish with Parmesan cheese and fresh parsley, if desired.

Ingredients Directions

248

Honey-Garlic Glazed Meatballs

2 eggs

3/4 cup milk

1 cup dry bread crumbs

1/2 cup finely chopped onion

2 teaspoons salt

2 pounds ground beef

4 garlic cloves, minced

1 tablespoon butter

3/4 cup ketchup

1/2 cup honey

3 tablespoons soy sauce

In a large bowl combine eggs and milk. Add the bread crumbs, onion and salt. Crumble beef over mixture and mix well. Shape into 1-in. balls. Place in two greased 15-in. x 10-in. x 1-in. baking pans. Bake, uncovered, at 400 degrees F for 12-15 minutes or until meat is no longer pink.

Meanwhile, in a large saucepan, saute garlic in butter until tender. Stir in the ketchup, honey and soy sauce. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Drain meatballs; add to sauce. Carefully stir to evenly coat. Cook for 5-10 minutes.

Ingredients Directions

249

Sweet Garlic Chicken

1 teaspoon sesame oil

1/2 cup soy sauce

4 cloves garlic, chopped

6 tablespoons honey

1/4 teaspoon minced fresh ginger

root

4 large skinless, boneless chicken

breast halves - cut into 1 inch

strips

1 (16 ounce) package spaghetti

2 tablespoons butter, divided

1 pinch salt and black pepper to

taste

1 onion, sliced

Whisk together the sesame oil, soy sauce, garlic, honey, and ginger in a large glass or ceramic bowl. Add the chicken breast and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 8 hours.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink. Stir in 1

tablespoon of butter and season with salt and pepper.

Heat the remaining 1 tablespoon of butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Remove the chicken from the marinade, and shake off excess, then add to the skillet. Discard the remaining marinade. Cook the chicken breast strips until no longer pink in the center, about 10 minutes. Serve chicken over spaghetti.

Ingredients Directions

250

Garlic Teriyaki Edamame

1/4 cup water

3 cloves garlic, minced

1 (16 ounce) package frozen

edamame in the pod

1/4 cup teriyaki sauce

2 tablespoons brown sugar

2 tablespoons rice vinegar

1 tablespoon sesame oil

2 tablespoons sesame seeds

Bring the water and garlic to a boil in a saucepan over high heat.

Stir in the edamame, and cook until the edamame are hot, and the liquid has nearly evaporated, about 5 minutes. Reduce the heat to medium-high and stir in the teriyaki sauce, brown sugar, vinegar, and sesame oil. Stir constantly until the sauce has thickened and

coats the edamame, about 4 minutes. Sprinkle with sesame seeds to serve.

Ingredients Directions

251

Garlic Feta Dip

1 cup crumbled feta cheese

1/2 cup sour cream

1/2 cup plain yogurt

2 cloves garlic, peeled

1/4 teaspoon salt

1/4 teaspoon freshly ground black

pepper

Combine the feta cheese, sour cream, yogurt and garlic in the container of a food processor or blender. Pulse briefly until garlic is minced. Spoon into a serving dish, and season with salt and pepper.

Ingredients Directions

252

Lemony Garlic Shrimp with Pasta

3/4 cup kosher salt

1 gallon cold water

2 pounds peeled and deveined

large shrimp (21 to 30 per pound)

1 (16 ounce) package angel hair

pasta

1/4 cup unsalted butter

1/4 cup olive oil

3 tablespoons minced garlic

1/3 cup white wine

1/4 cup lemon juice

1/2 teaspoon crushed red pepper

flakes

1 teaspoon freshly ground black

pepper

1/2 cup chopped fresh parsley

1 tablespoon lemon zest

Dissolve the kosher salt in 1 gallon of water in a large pot. Add the shrimp, and refrigerate 2 to 4 hours. Drain and pat shrimp dry with paper towels.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Meanwhile, melt the butter and olive oil in a large skillet over medium-low heat. Stir in the garlic, and cook until softened, 3 to 4 minutes. Add the shrimp, white wine, lemon juice, and red pepper flakes. Cook and stir until the shrimp is no longer translucent in the center, about 6 minutes. Stir in the black pepper, parsley, and lemon zest before tossing with the angel hair pasta.

Ingredients Directions

253

Prissy's Garlic Bread

2 cups butter, softened

1 tablespoon olive oil

1/2 teaspoon celery salt

1 teaspoon poultry seasoning

1 teaspoon ground cumin

1 teaspoon onion powder

2 teaspoons garlic powder

2 loaves Italian bread

Whip the butter, olive oil, celery salt, poultry seasoning, cumin, onion powder, and garlic powder together until light and fluffy.

Cover; refrigerate at least 4 hours. Allow the mixture to return to room temperature before using.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Open the loaves of Italian bread with your fingers (do not use a knife) by pulling edges and ripping the bread into two equal portion (top and bottom). Spread the garlic butter evenly over the torn sides of the bread and place buttered-side-up onto a baking sheet.

Broil in the preheated oven until golden brown and crunchy on top, 4 to 5 minutes. Serve hot.

Ingredients Directions

254

Greek Garlic-Lemon Potatoes

3 pounds potatoes, peeled and cubed

3 cups hot water

1/2 cup fresh lemon juice

1/3 cup vegetable oil

1 tablespoon olive oil

1 1/2 teaspoons dried oregano

2 teaspoons salt

1/2 teaspoon ground black

pepper

2 cloves garlic, minced

1/4 cup chopped fresh parsley

Preheat oven to 475 degrees F (245 degrees C).

Place the cubed potatoes, water, lemon juice, vegetable oil, and olive oil in a 12x18 inch baking dish or roasting pan. Season with oregano, salt, pepper, and garlic.

Roast, uncovered, in the preheated oven until the potatoes are tender and golden brown and the water has evaporated, about 1 1/2 hours. Stir the potatoes every 20 minutes as they bake, adding more water as necessary to prevent sticking. Allow the water to evaporate during the final 15 to 20 minutes of cooking, but be careful that the potatoes do not burn. Stir in the chopped fresh parsley, and serve.

Ingredients Directions

255

Garlic-Brown Sugar Chicken

1 (3 1/2) pound broiler-fryer
chicken, cut up

1 cup packed brown sugar

2/3 cup vinegar

1/4 cup lemon-lime soda

2 tablespoons minced garlic
cloves

2 tablespoons soy sauce

1 teaspoon pepper

Place chicken in a 13-in. x 9-in. x 2-in. glass baking dish or large resealable plastic bag. Combine remaining ingredients; pour over chicken. Cover or close bag and refrigerate 2-4 hours. Transfer chicken and marinade to a large skillet; bring to a boil. Reduce heat; cover with lid ajar and simmer 45 minutes or until juices run clear.

Ingredients Directions

256

Mediterranean Garlic Herb Beef Skewers

4 Callisons Mediterranean Garlic
Herb Seasoned Skewers

1/2 cup white wine

1 1/4 pounds boneless beef steak,
cut into 2-inch chunks

8 medium mushrooms

8 (1 1/2 inch) pieces red onion

Salt and freshly ground black

pepper to taste

Olive or salad oil, as needed

Soak skewers in white wine for 10 to 15 minutes.

Thread onto a skewer in the following order: beef-mushroom-onion,

using 1 piece of each. Repeat 1 more time. Repeat with remaining skewers.

Let sit for 10 to 20 minutes in refrigerator.

Lightly brush skewers on each side with olive or salad oil and season to taste with salt and pepper.

Place on a preheated medium-high grill and cook until beef is cooked to desired doneness, about 4 to 5 minutes per side.

Ingredients Directions

257

Kim's Stir-Fried Ginger Garlic Chicken

3 skinless, boneless chicken

breast halves

1 (2 inch) piece fresh ginger root

2 tablespoons coconut oil

2 1/2 teaspoons pressed garlic

1/3 cup hoisin sauce

Slice the chicken breasts into strips across the grain, and set aside.

Peel and grate the ginger root and set aside.

Heat the coconut oil in a wok over medium-high heat until the oil is melted and hot. Stir in the ginger and garlic, and cook and stir for about 20 seconds, to release the flavor. Toss the chicken strips into the hot oil, and scoop the hoisin sauce over the chicken. Cook and stir for 5 to 7 minutes, until the sauce coats the chicken and the meat is no longer pink inside.

Ingredients Directions

258

Garlic and Basil Vinaigrette

1/2 cup fresh basil leaves,

chopped

2 tablespoons chopped fresh

garlic

1/4 cup balsamic vinegar

3 tablespoons grated Parmesan

cheese

2/3 cup olive oil

1/2 teaspoon salt

1/2 teaspoon black pepper

Combine the basil, garlic, balsamic vinegar, and Parmesan cheese in a blender. Blend until ingredients form a paste. Slowly pour olive oil into the mixture and continue to blend until smooth.

Add salt and pepper to taste. Whisk before serving.

Ingredients Directions

259

Roasted Garlic Zucchini and Tomatoes

2 zucchini cut in half lengthwise,
then cut into 1/2-inch half moons

2 cups quartered ripe tomatoes

1/2 onion, minced

3 cloves garlic, minced

1/2 teaspoon crushed red pepper
flakes

1/4 cup olive oil

salt and pepper to taste

1/2 cup grated Parmesan cheese

1 tablespoon chopped fresh basil

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a
9x13 inch baking dish.

Combine the zucchini, tomatoes, onion, garlic, and red pepper
flakes in the prepared baking dish. Drizzle with the olive oil, season
with salt and pepper, and mix well.

Place in preheated oven. Roast until vegetables are tender and
slightly golden, about 18 minutes. Remove from oven; sprinkle with
the Parmesan cheese and basil.

Ingredients Directions

260

Honey Garlic BBQ Sauce

1 cube vegetable bouillon

1 cup boiling water
1/2 cup ketchup
2 tablespoons vegetarian
Worcestershire sauce
1 teaspoon dry mustard
1 teaspoon dried minced onion
flakes
1 1/2 teaspoons salt
1 tablespoon white sugar
1/8 teaspoon cayenne pepper, or
to taste
2 tablespoons vegetable oil
1 slice lemon
1/4 cup honey
4 cloves garlic, minced

Dissolve vegetable bouillon in boiling water.

In a large saucepan over medium heat combine vegetable broth, ketchup, Worcestershire sauce, mustard, onion flakes, salt, sugar, cayenne pepper, oil, lemon, honey and garlic. Bring to a boil; reduce heat and simmer for 10 minutes.

Ingredients Directions

261

Garlic Cajun Ribs

1 1/2 gallons water
2 tablespoons minced garlic

4 tablespoons Cajun seasoning

4 tablespoons seasoned salt

4 pounds pork baby back ribs

1 (18 ounce) bottle barbeque

sauce

2 tablespoons minced garlic

2 tablespoons Cajun seasoning

2 tablespoons seasoned salt

6 tablespoons Worcestershire

sauce

Preheat grill for medium heat.

In a large pot, bring the water to a boil. Season boiling water with 2 tablespoons garlic, 4 tablespoons Cajun-style seasoning, and 4 tablespoons seasoned salt. Boil ribs in seasoned water for 15 to 20 minutes.

In a mixing bowl, mix together barbeque sauce, 2 tablespoons garlic, 2 tablespoons Cajun-style seasoning, 2 tablespoons seasoned salt, and Worcestershire sauce.

Place ribs in large baking dishes, and apply a generous amount of the barbeque sauce mixture to the ribs. Set aside for 10 to 15 minutes to marinate.

Grill the ribs for 7 to 12 minutes per side, until nicely browned.

Ingredients Directions

262

Garlic and Herb Cream Cheese

1 stick butter, softened
1 (8 ounce) package cream
cheese, softened
2 tablespoons grated Parmesan
cheese
2 cloves garlic, minced
1 1/2 teaspoons dried oregano
1 teaspoon dried parsley
1/4 teaspoon dried thyme
1/4 teaspoon dried dill weed
1/4 teaspoon dried basil
1/4 teaspoon ground black
pepper

Mix together the butter, cream cheese, Parmesan cheese, garlic, oregano, parsley, thyme, dill, basil, and pepper in a bowl until evenly combined. Chill in refrigerator overnight or 8 hours. This can be frozen for long-term storage.

Ingredients Directions

263

Garlic and Onion Burgers

2 pounds ground beef
1 tablespoon Worcestershire
sauce
3 cloves garlic, minced
1/2 cup minced onion

1 teaspoon salt

1/2 teaspoon ground black

pepper

1 teaspoon Italian-style seasoning

In a large bowl, mix together the beef, Worcestershire sauce, garlic, onion, salt, pepper and Italian seasoning. Refrigerate for 2 to 4 hours.

Preheat grill for high heat.

Form burgers into 1/2 inch thick patties. Lightly oil grate. Place burgers on grill. Cook for approximately 6 minutes, turning once.

Ingredients Directions

264

Bagna Calda (Italian Garlic-Anchovy-Sardine
Appetizer)

1 1/2 cups vegetable oil

3/4 cup minced garlic

4 (2 ounce) cans anchovy fillets

packed in olive oil, drained

3 (4 ounce) cans sardines packed

in olive oil, drained

1 cup butter

Place the canola oil in a skillet and heat over medium heat. Stir in the garlic, and cook until golden brown, about 5 minutes. Add the butter, anchovies, and sardines. Cook and stir until well blended, 10 to 15 minutes. Serve warm.

Ingredients Directions

265

Garlic Cucumber Dip

4 ounces cream cheese, softened

4 ounces sour cream

1/2 large cucumber, peeled and
diced

1 clove garlic, minced

1/4 small onion, diced

salt and pepper to taste

In a medium bowl, stir together the cream cheese and sour cream.

Mix in the cucumber, garlic, onion, salt and pepper. Refrigerate until ready to serve.

Ingredients Directions

266

Honey-Garlic Moose Meatballs

1/4 cup minced garlic

1/4 cup soy sauce

1/2 cup honey

2 tablespoons garlic powder

3 tablespoons onion powder

1 1/2 teaspoons chili powder

(optional)

3 pounds ground moose

2 tablespoons canola oil

Preheat oven to 350 degrees F (175 degrees C).

Stir together the minced garlic, soy sauce, and honey together in a small saucepan. Stir in garlic powder, onion powder, and chili powder. Bring to a simmer over medium-high heat, then reduce heat to medium-low and gently simmer for 15 minutes, then set aside.

While the sauce is simmering, roll the ground moose into meatballs in 2 tablespoon portions. Heat the canola oil in a large skillet over medium-high heat. Cook the meatballs in batches until well browned, and cooked through, 10 to 15 minutes; drain well.

Place the drained meatballs into a baking dish. Pour on the sauce, and stir until well coated. Bake in preheated oven for about 20 minutes so the meatballs absorb some of the sauce.

Ingredients Directions

267

Broccoli and Garlic Penne Pasta

1 cup Swanson® Chicken Broth

1/2 teaspoon dried basil leaves,
crushed

1/8 teaspoon ground black
pepper

2 cloves garlic, minced

3 cups broccoli flowerets

4 1/2 cups hot cooked penne
pasta (medium tube-shaped

pasta), cooked without salt

1 tablespoon lemon juice

2 tablespoons grated Parmesan
cheese

Mix broth, basil, pepper, garlic and broccoli in skillet. Heat to a boil.
Cover and cook over low heat for 3 minutes or until broccoli is
tender-crisp.

Add pasta and lemon juice. Toss to coat. Serve with cheese.

Ingredients Directions

268

Double Garlic Chicken

4 medium skinless, boneless
chicken breasts (about 4 oz. each)

1 tablespoon olive oil

2 cloves garlic, minced

1 (14.5 ounce) can COLLEGE

INN® Chicken Broth

1 (14.5 ounce) can DEL MONTE®

Diced Tomatoes with Basil, Garlic
& Oregano, No Salt Added

2 cups instant brown rice

2 cups frozen broccoli florets,
thawed and cut in halves

Season chicken with salt and pepper, if desired. Cook chicken in oil
in large skillet over medium-

high heat, 5 minutes per side. Remove

and set aside.

Add garlic to skillet; cook 2 minutes over low heat. Add broth and tomatoes. Bring to boil. Stir in rice and return to boil. Reduce heat to low; place chicken over rice. Cover and simmer 5 minutes.

Remove from heat and stir in broccoli.

Ingredients Directions

269

Roasted Garlic Soup

4 bulbs garlic

1/4 cup olive oil

6 tablespoons unsalted butter

4 leeks, chopped

1 onion, chopped

6 tablespoons all-purpose flour

4 cups chicken broth

1/3 cup dry sherry

1 cup heavy whipping cream

1 tablespoon lemon juice, or to

taste

salt to taste

1/4 teaspoon freshly ground white

pepper

2 tablespoons chopped fresh

chives

Cut off top 1/4 inch of each garlic head. Place in a small, shallow baking dish. Drizzle olive oil over. Bake at 350 degrees F (175 degrees C) until golden, about 1 hour. Cool slightly. Press individual garlic cloves between thumb and finger to release. Chop garlic.

Melt butter or margarine in heavy large saucepan over medium heat. Add garlic, leeks, and onion; saute until onion is translucent, about 8 minutes. Add flour and cook 10 minutes, stirring occasionally. Stir in hot broth and sherry. Simmer 20 minutes, stirring occasionally. Cool slightly.

Puree soup in batches in a blender or food processor.

Return soup to saucepan, and add cream. Simmer until thickened, about 10 minutes. Add lemon juice to taste. Season with salt and white pepper. Ladle into bowls. Garnish with chives.

Ingredients Directions

270

Garlic Pork Roast

1 (5 pound) pork loin roast,

backbone loosened

1/2 green bell pepper, finely

chopped

1/2 cup thinly sliced green onions

1/2 cup chopped celery

8 cloves garlic, minced

1 teaspoon salt

1/4 teaspoon cayenne pepper

With a sharp knife, cut a deep pocket between each rib on meaty side of roast. Combine green pepper, green onions, celery and garlic; stuff deeply into pockets. Season roast with salt and cayenne pepper. Insert meat thermometer. Place roast, rib side down, in a shallow roasting pan. Bake, uncovered, at 325 degrees F for 2-3 hours or until thermometer reads 170 degrees F. Let stand for 15 minutes before carving.

Ingredients Directions

271

Garlic Anchovy Linguine

6 tablespoons extra-virgin olive oil

6 cloves garlic, chopped

3/4 cup finely chopped broccoli
florets

1/2 cup sliced mushrooms

6 ounces anchovy fillets, chopped

1 cup water

1/4 cup chopped green onions

1/2 cup diced tomatoes

2 tablespoons finely chopped
fresh parsley

1 teaspoon extra-virgin olive oil

1 (16 ounce) package linguine
pasta

1 1/2 tablespoons crushed red
pepper flakes

1 pinch black pepper (optional)

Heat 6 tablespoons olive oil in a large skillet over medium heat, then stir in garlic, broccoli, and mushrooms; cook until lightly browned.

Add anchovies and water, cover, and simmer for 4 to 5 minutes. Stir in green onions, tomatoes, and parsley, cover again, simmering until vegetables are soft, about 3 to 4 minutes.

While the vegetables are cooking, bring a large pot of water and one teaspoon of olive oil to a boil. Add linguine and cook until al dente, about 7 to 8 minutes; drain. Toss with anchovy mixture and crushed red pepper flakes. If desired, season with black pepper.

Serve immediately.

Ingredients Directions

272

Dijon Garlic Salmon

4 (6 ounce) salmon fillets

1/3 cup Dijon mustard

4 large cloves garlic, thinly sliced

1 red onion, thinly sliced

1 teaspoon dried tarragon

salt and pepper to taste

Preheat oven to 400 degrees F (200 degrees C). Spray a 9x13 inch pan with cooking spray.

Arrange the salmon skin side down in the prepared pan, and lightly

coat with the Dijon mustard. Place the garlic and onion slices on the salmon fillets. Season with tarragon, salt, and pepper.

Bake 20 minutes in the preheated oven, or until salmon is easily flaked with a fork.

Ingredients Directions

273

Tomato-Garlic Bread

4 large fresh tomatoes, coarsely
chopped

2 cloves garlic, minced

1/4 teaspoon salt

1/3 lemon, zested

1 teaspoon brown sugar

1 loaf ciabatta bread, split in half
horizontally

1/3 lemon, juiced

2 tablespoons olive oil

black pepper to taste

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan over medium heat, stir together tomatoes, garlic, salt, lemon zest, and brown sugar. Cook, stirring constantly, until tomatoes release their juices, about 5 minutes. Reduce heat to low.

Cut each half of ciabatta into 2 or 3 pieces. Place cut-side up on a baking sheet, and bake in preheated oven until golden brown.

Meanwhile, stir lemon juice, olive oil, and pepper into the tomato

mixture. Cook, uncovered, over medium heat until mixture is thick, about 6 to 8 minutes. Remove from heat, and spread tomato sauce over sliced bread. Serve hot.

Ingredients Directions

274

Tomato-Garlic Dressing

2 cups mayonnaise

1 teaspoon lemon juice

1 teaspoon garlic powder

2 medium tomatoes, cubed

Combine ingredients in a food processor or blender. Process until smooth. Chill.

Ingredients Directions

275

Roasted Garlic Tyrokavteri

1 (6 ounce) jar roasted red peppers, drained and coarsely chopped

1/4 cup roasted garlic

1 teaspoon hot pepper sauce, or to taste

1/2 cup freshly squeezed lemon juice

1/4 teaspoon dried oregano

1/8 teaspoon ground white

pepper

8 ounces crumbled feta

4 ounces cream cheese, softened

1/4 cup extra-virgin olive oil

1/4 cup half-and-half (optional)

Place roasted red peppers, roasted garlic, hot pepper sauce, lemon juice, oregano, and white pepper into a blender; puree until smooth. Add feta and cream cheese, and puree until smooth.

With blender running, slowly pour in olive oil until incorporated and thickened. Stir in half-and-half if needed to achieve a dip consistency. Cover and store in the refrigerator until ready to serve.

Ingredients Directions

276

Garlic and Herb Lamb

1 (5 pound) leg of lamb

3 cloves garlic, cut into slivers

3 teaspoons dried dill weed

1 1/2 teaspoons salt

1 teaspoon dried rosemary,
crushed

1/2 teaspoon ground black

pepper

Preheat the oven to 325 degrees F (165 degrees C).

Puncture the leg of lamb with the tip of a knife just far enough to insert slivers of garlic into the holes. Mix together the dill, salt and

rosemary, and rub over the leg of lamb. Place the lamb, fatty side up, on a rack in a shallow roasting pan.

Roast uncovered for 2 to 2 1/2 hours in the preheated oven, to an internal temperature of 155 degrees F (68 degrees C) for medium.

Tent with aluminum foil and let stand for 15 to 20 minutes before carving. The lamb will continue to cook a little bit, and the juices will set up better for carving.

Ingredients Directions

277

Zesty Grilled Garlic-Herb Chicken

4 skinless, boneless chicken

breast halves

1 cup extra virgin olive oil

1/2 cup SLENDA® No Calorie

Sweetener, Granulated

1/2 tablespoon honey

1/2 teaspoon saffron

4 cloves garlic, minced

1 teaspoon dried basil

1 teaspoon dried thyme

1 teaspoon cayenne pepper

1 teaspoon salt

1/2 teaspoon dried oregano

1/4 teaspoon dried parsley

1 pinch dried sage

Place chicken in a shallow dish. In a medium bowl, mix together the olive oil, SPLENDA® Granulated Sweetener, honey, saffron, garlic, basil, thyme, cayenne pepper, salt, oregano, parsley, and sage.

Pour the mixture over the chicken. Cover, and marinate 20 to 25 minutes in the refrigerator.

Preheat the grill for medium heat.

Lightly oil the grill grate. Discard marinade, and place chicken on the grill. Cook for 10 minutes on each side, or until exterior is charred and juices run clear.

Ingredients Directions

278

Garlic-Shrimp Angel Hair

8 ounces uncooked angel hair

pasta

3 tablespoons butter, divided

4 1/2 teaspoons all-purpose flour

2 cups half-and-half cream

1/4 cup grated Parmesan cheese

2 tablespoons prepared pesto

sauce

2 tablespoons minced garlic,

divided

1 teaspoon Worcestershire sauce

1 teaspoon hot pepper sauce

1/2 teaspoon salt

1/4 teaspoon pepper
2 cups fresh broccoli florets
1 pound uncooked medium
shrimp, peeled and deveined

Cook the pasta according to the package directions. Meanwhile, in a large saucepan, melt 4-1/2 teaspoons butter over medium heat. Stir in flour until smooth. Gradually add cream. Bring to a boil; cool and stir for 2 minutes or until thickened.

Stir in the grated Parmesan cheese, pesto sauce, 1 tablespoon garlic, Worcestershire sauce, hot pepper sauce, salt and pepper. Keep warm over low heat.

In a large skillet, saute broccoli in remaining butter for 5 minutes. Add shrimp and remaining garlic; cook and stir until shrimp turn pink. Stir in the cream sauce. Drain pasta; add to shrimp mixture and toss to coat.

Ingredients Directions

279

Garlic Chicken Pizza

1 1/8 cups warm water (110
degrees F/45 degrees C)
1 1/4 teaspoons salt
1 1/2 teaspoons vegetable oil
3 cups bread flour
2 tablespoons dry milk powder
2 teaspoons active dry yeast

2 tablespoons cornmeal
1 cup roasted garlic and
parmesan cheese sauce
1/4 teaspoon granulated garlic
10 ounces mozzarella cheese,
shredded
2 grilled skinless, boneless
chicken breast, diced
1/4 red onion, sliced
1 tomato, cut into thin wedges
1 green bell pepper, seeded and
diced

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Preheat oven to 475 degrees F (245 degrees C). Sprinkle a large pizza pan with cornmeal. Roll or pat dough out on a lightly floured surface until it is the diameter of the pizza pan; place on pan. Spread dough with sauce, then sprinkle with garlic. Cover with cheese. On top of the pizza, arrange chicken, green pepper, onion and tomato.

Bake in preheated oven for 20 to 25 minutes, or until dough is baked, cheese is melted and toppings are lightly browned.

Ingredients Directions

Lasooni Murgh (Garlic Flavored Spicy Chicken)

1 (8 ounce) container plain yogurt

1 clove garlic, mashed into a
paste

2 tablespoons lemon juice

1 1/2 teaspoons garam masala

2 teaspoons white pepper

5 saffron threads

salt to taste

1 1/2 pounds skinless, boneless
chicken, cut in 1-inch pieces

1 tablespoon vegetable oil

1 teaspoon cumin seed

1/4 cup heavy cream

Stir together the yogurt, garlic paste, lemon juice, garam masala, white pepper, and saffron; season to taste with salt. Toss the chicken in the yogurt and marinate in the refrigerator for 10 to 12 hours.

Heat the oil in a frying pan over medium-high heat. Toss in the cumin seeds and allow to cook until fragrant, 20 to 30 seconds.

Add the chicken and brown in the oil. Discard any remaining marinade. Turn heat to medium-low, cover, and continue cooking

until the chicken is cooked through, about 15 minutes. Pour in the cream and heat through. Serve immediately.

Ingredients Directions

281

Chile-Garlic Shrimp

1 pound uncooked medium

shrimp, peeled and deveined

1 (1.6 oz) package buffalo wing

seasoning mix (such as

McCormick® Original Buffalo

Wings Seasoning Mix)

5 tablespoons unsalted butter

2 teaspoons bottled minced garlic

1/4 teaspoon crushed red pepper

flakes

1/4 cup coarsely chopped fresh

cilantro

2 teaspoons lime juice

4 lime wedges, for garnish

(optional)

Rinse the shrimp with cold water and pat dry with paper towels. Add the shrimp and seasoning mix to a plastic bag and shake to coat.

Heat the butter, garlic, and red pepper flakes in a large skillet over medium heat until the butter has melted. Raise the heat to medium-high; when the butter begins to pop and sizzle add the shrimp to the pan. Cook and stir the shrimp until they are bright pink on the outside and the meat is no longer transparent in the center, about 4

to 5 minutes. Do not overcook.

Remove the pan from the heat and stir in the cilantro and lime juice

Garnish with lime wedges and serve hot.

Ingredients Directions

282

Mushroom-Garlic Pork Chops

1 tablespoon vegetable oil

4 bone-in pork chops, 1/2 inch

thick

1 (10.75 ounce) can

Campbell's® Condensed Cream

of Mushroom with Roasted Garlic

Soup

1/2 cup milk

Hot cooked egg noodles

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork

chops and cook until the chops are well browned on both sides.

Remove the pork chops and set them aside.

Stir in the soup and milk. Heat to a boil. Return the pork chops to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the chops are cooked through but slightly pink in the center*.

Serve with the noodles.

Ingredients Directions

283

Onion-Garlic Bubble Bread

1 (1 pound) loaf frozen bread

dough, thawed

1/2 cup finely chopped sweet

onion

1/2 cup butter, melted

2 garlic cloves, minced

1 teaspoon dried parsley flakes

1/4 teaspoon salt

Divide dough into 24 pieces. In a small bowl, combine the remaining ingredients. Dip each piece of dough into butter mixture; place in a 10-in. fluted tube pan coated with nonstick cooking spray. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until golden brown. Serve warm.

Ingredients Directions

284

Garlic Bread

1 3/8 cups water

3 tablespoons olive oil

1 teaspoon minced garlic

4 cups bread flour

3 tablespoons white sugar

2 teaspoons salt

1/4 cup grated Parmesan cheese

1 teaspoon dried basil

1 teaspoon garlic powder

3 tablespoons chopped fresh
chives

1 teaspoon coarsely ground black
pepper

2 1/2 teaspoons bread machine
yeast

Place ingredients in the bread machine pan in the order suggested
by the manufacturer.

Select Basic or White Bread cycle, and press Start.

Ingredients Directions

285

Great Garlic Bread

1/2 cup butter

1 1/2 tablespoons garlic powder

1 tablespoon dried parsley

1 (1 pound) loaf Italian bread, cut
into 1/2 inch slices

1 (8 ounce) package shredded
mozzarella cheese

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan over medium heat, melt butter and mix with
garlic powder and dried parsley.

Place Italian bread on a medium baking sheet. Using a basting brush, brush generously with the butter mixture.

Bake in the preheated oven approximately 10 minutes, until lightly toasted. Remove from heat. Sprinkle with mozzarella cheese and any remaining butter mixture. Return to oven approximately 5 minutes, or until cheese is melted and bread is lightly browned.

Ingredients Directions

286

Stef's Super Cheesy Garlic Bread

1/2 cup butter, softened

3/4 cup mayonnaise

1 bunch green onions, chopped

3 cloves garlic, minced

1 1/4 cups Parmesan cheese

1 1/2 cups shredded Monterey

Jack cheese

1 (1 pound) loaf French bread,
halved lengthwise

Preheat an oven to 350 degrees F (175 degrees C).

Combine the butter, mayonnaise, green onions, garlic, Parmesan cheese, and Monterey Jack cheese in a large bowl. Cut each half of French bread into 4 pieces. Spread the cheese mixture evenly on the bread pieces.

Bake in the preheated oven for 8 minutes. Set the oven to broil; broil until hot and bubbly, about 2 additional minutes.

Ingredients Directions

287

Penne With Garlic Pesto

2/3 cup vegetable stock

2 cloves garlic

1 cup packed fresh basil leaves

1/3 cup grated Parmesan cheese

2 tablespoons pine nuts

12 ounces penne pasta

2 large tomatoes, seeded and
chopped

In a small saucepan, combine stock and garlic cloves. Simmer for about 5 minutes, or until garlic is soft. Alternatively, microwave on High for 5 minutes in a microwave safe bowl.

Add basil to the bowl of a food processor; chop fine. Blend in stock mixture. Add Parmesan cheese and pine nuts; chop fine. Pesto can be refrigerated in an airtight container for up to 24 hours.

Cook pasta in a large pot of boiling, salted water until al dente.

Drain well, and return to pot. Stir in pesto to coat pasta. Toss with tomatoes.

Ingredients Directions

288

Garlic Soup

1/2 cup crushed garlic

2 tablespoons butter

6 cups water

1 tablespoon chicken bouillon

granules

1/4 cup chopped fresh tomato

3 eggs, beaten

salt and pepper to taste

In a large pot over medium heat, cook garlic in butter until brown. Pour in water and bring to a boil. Stir in bouillon granules, reduce heat and simmer a minimum of 20 minutes. Stir in tomatoes, whisk in eggs and season with salt and pepper just before serving.

Ingredients Directions

289

Lemon Garlic Mushrooms

1/4 cup lemon juice

3 tablespoons minced fresh

parsley

2 tablespoons olive or vegetable

oil

3 garlic cloves, minced

pepper to taste

1 pound large fresh mushrooms

In a small bowl, combine the first five ingredients; set aside. Grill mushrooms, covered, over medium-hot heat for 5 minutes. Brush generously with lemon mixture. Turn mushrooms; grill 5-8 minutes

longer or until tender. Brush with remaining lemon mixture before serving.

Ingredients Directions

290

Roasted Garlic Mashed Potatoes

1 medium head garlic

1 tablespoon olive oil

2 pounds russet potatoes, peeled
and quartered

4 tablespoons butter, softened

1/2 cup milk

salt and pepper to taste

Preheat oven to 350 degrees F (175 degrees C).

Drizzle garlic with olive oil, then wrap in aluminum foil. Bake in preheated oven for 1 hour.

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender, about 15 minutes. Drain, cool and chop. Stir in butter, milk, salt and pepper.

Remove the garlic from the oven, and cut in half. Squeeze the softened cloves into the potatoes. Blend potatoes with an electric mixer until desired consistency is achieved.

Ingredients Directions

291

Cheddar Garlic Biscuits

2 cups biscuit/baking mix

1/2 cup shredded Cheddar

cheese

1/2 teaspoon dried minced onion

2/3 cup milk

1/4 cup butter or margarine,
melted

1/2 teaspoon garlic powder

In a bowl, combine the biscuit mix, cheese and onion. Stir in milk until a soft dough forms; stir 30 seconds longer. Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 450 degrees F for 8-10 minutes or until golden brown. Combine butter and garlic powder; brush over biscuits. Serve warm.

Ingredients Directions

292

Garlic Basil Mashed Potatoes

2 pounds potatoes, scrubbed and
chopped

2 tablespoons butter

2 ounces cream cheese

1/3 cup sour cream

2 teaspoons dried basil

1/2 teaspoon garlic powder

salt and ground black pepper to
taste

Place the potatoes into a large pot and cover with salted water.

Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

Place drained potatoes, butter, cream cheese, sour cream, dried basil, and garlic powder in a large bowl. Mix well with an electric mixer on medium speed. Season to taste with salt and pepper.

Ingredients Directions

293

Roasted Garlic Tzatziki

1 (16 ounce) container Greek

yogurt

1/2 English cucumber

2 tablespoons roasted garlic

puree

2 tablespoons lemon juice

10 fresh mint leaves, chopped

2 tablespoons olive oil

salt to taste

Place yogurt in a paper coffee filter, paper towel or 4 layers of cheesecloth set in a strainer or colander, and then set over a bowl to catch the liquid. Allow yogurt to strain for 24 hours in the refrigerator.

Peel and grate the cucumber, squeeze out excess water; place into a bowl. Add strained yogurt, garlic puree, lemon juice, mint, and olive oil; mix until combined. Season to taste with salt; chill before serving.

Ingredients Directions

294

Chicken and Garlic Stew

3 tablespoons olive oil

50 cloves garlic, peeled

6 chicken legs, halved

1/2 cup chopped fresh parsley

1/2 cup chopped celery

1 teaspoon dried tarragon

1 tablespoon salt

1 teaspoon ground white pepper

1/2 teaspoon ground allspice

1/4 teaspoon ground cinnamon

1 1/2 cups white wine

Preheat oven to 375 degrees F (190 degrees C).

Place olive oil in a heavy oven-safe Dutch oven which can be tightly

covered. Add 1/3 of the chicken, garlic, parsley, celery leaves, tarragon, salt, white pepper, allspice, cinnamon and dry white wine.

Mix. Repeat two more times.

Cover pot tightly and place in preheated oven, cook for about 1 1/4 hours. The chicken will not be brown, but moist and succulent. If desired, serve with crusty bread to mop up the sauce.

Ingredients Directions

295

Cornish Game Hens with Garlic and Rosemary

4 Cornish game hens

salt and pepper to taste

1 lemon, quartered

4 sprigs fresh rosemary

3 tablespoons olive oil

24 cloves garlic

1/3 cup white wine

1/3 cup low-sodium chicken broth

4 sprigs fresh rosemary, for
garnish

Preheat oven to 450 degrees F (230 degrees C).

Rub hens with 1 tablespoon of the olive oil. Lightly season hens with salt and pepper. Place 1 lemon wedge and 1 sprig rosemary in cavity of each hen. Arrange in a large, heavy roasting pan, and arrange garlic cloves around hens. Roast in preheated oven for 25 minutes.

Reduce oven temperature to 350 degrees F (175 degrees C). In a mixing bowl, whisk together wine, chicken broth, and remaining 2 tablespoons of oil; pour over hens. Continue roasting about 25 minutes longer, or until hens are golden brown and juices run clear. Baste with pan juices every 10 minutes.

Transfer hens to a platter, pouring any cavity juices into the roasting pan. Tent hens with aluminum foil to keep warm. Transfer pan juices and garlic cloves to a medium saucepan and boil until liquids

reduce to a sauce consistency, about 6 minutes. Cut hens in half lengthwise and arrange on plates. Spoon sauce and garlic around hens. Garnish with rosemary sprigs, and serve.

Ingredients Directions

296

Spinach Garlic Pasta

1 (16 ounce) package angel hair
pasta

4 cloves garlic, minced

1 (10 ounce) package frozen
chopped spinach, thawed

1 tablespoon olive oil

Cook the pasta in a large pot of boiling salted water until al dente.
Drain.

Heat oil in a large skillet. Add the garlic, and cook for 1 minute.

Add the spinach and the cooked pasta. Mix well, and cook for
approximately 2 minutes, stirring often. Serve.

Ingredients Directions

297

Chinese Garlic Chicken

1 1/2 pounds skinless, boneless
chicken breasts, cut into bite-size
pieces

1 teaspoon salt

1/2 teaspoon black pepper

2 tablespoons all-purpose flour

2 tablespoons peanut oil

15 cloves garlic, peeled

3 tablespoons Shao-Hsing

cooking wine or dry sherry

2 tablespoons light soy sauce

1 1/3 cups chicken stock

Season chicken with salt and black pepper. Toss with flour until coated.

Heat peanut oil in a wok or large skillet over high heat until it begins to smoke. Add chicken, and stir fry until the pieces are lightly browned on the outside, 3 to 5 minutes. Turn heat to medium and stir in whole garlic cloves; continue stir frying for 5 minutes.

Turn heat to low, and add Shao-Hsing wine, soy sauce, and chicken

stock. Cover, and simmer for 20 minutes until the chicken is tender.

Remove garlic cloves before serving.

Ingredients Directions

298

Easy Cheese and Garlic Scones

2 cups self-rising flour

2 tablespoons butter

1 pinch salt

1/2 cup shredded Cheddar

cheese

1 clove garlic, minced

1 cup milk

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a baking sheet.

In a large bowl, sift together flour and salt. Rub in butter lightly with finger tips until mixture resembles coarse breadcrumbs. Stir in cheese and garlic. Make a well in the center of the mixture and pour in the milk, reserving 1 teaspoon for a glazing the scones. Gently mix, just until combined.

Turn out onto a lightly floured board and knead briefly and lightly. Be careful not to overwork the dough. Press out dough to form a 1 inch thick round. Cut into 8 wedges. Place on prepared tray and brush with reserved milk.

Bake in preheated oven for 10 to 20 minutes, or until light brown. Serve hot or let cool on a wire rack.

Ingredients Directions

299

Honey Garlic Ribs

4 pounds pork spareribs

1/2 cup honey

1/4 cup soy sauce

1/4 cup distilled white vinegar

2 cloves garlic, minced

2 tablespoons brown sugar

1 teaspoon baking soda

1 teaspoon garlic salt

Preheat oven to 375 degrees F (190 degrees C).

Slice the ribs into individual pieces. In a large bowl, combine the honey, soy sauce, vinegar, garlic and brown sugar. Stir until honey and sugar are completely dissolved, then stir in the baking soda.

The mixture will begin to foam. Transfer ribs to the bowl, and turn 1 coat.

Cover a cookie sheet with foil, and arrange the ribs meat side up on the sheet. Pour excess sauce over all, and sprinkle with the garlic salt.

Bake for 1 hour, turning every 20 minutes.

Ingredients Directions

300

Romaine with Garlic Lemon Anchovy Dressing

1 clove garlic, minced

2 anchovy fillets, rinsed

2 teaspoons fresh lemon juice

1/4 cup extra virgin olive oil

1 head romaine lettuce

1/4 pound Parmesan cheese

salt and pepper to taste

Separate romaine leaves. Cut crosswise into 1/2-inch-wide pieces, wash well, and spin dry.

With a vegetable peeler, shave 1/3 cup parmesan curls.

In a blender puree garlic and anchovies with lemon juice. With

motor running add oil in a stream until dressing is emulsified.

Season with salt and pepper.

In a bowl toss romaine with dressing, 1/4 cup parmesan curls, and salt and pepper to taste. Divide salad between 2 plates and sprinkle with remaining parmesan curls.

Ingredients Directions

301

Soy and Garlic Marinated Chicken

4 cloves garlic, minced

1/2 cup soy sauce

4 skinless, boneless chicken

breasts

In a large, nonporous bowl, combine the garlic and the soy sauce. Add the chicken and turn to coat well. Cover and marinate in the refrigerator for at least an hour.

Preheat an outdoor grill for medium high heat and lightly oil the grate.

Grill chicken over medium high heat for 10 to 15 minutes per side, or until internal temperature reaches 180 degrees F (80 degrees C).

Discard any remaining marinade.

Ingredients Directions

302

Sauteed Cherry Tomatoes with Garlic and Basil

2 tablespoons olive oil, divided

2 pints cherry or grape tomatoes

Salt and pepper

2 garlic cloves, minced

1 tablespoon minced fresh basil

Heat 1 Tb. olive oil in a 12-inch skillet over medium-high flame until

it just starts to smoke. Add tomatoes, and season with salt and pepper. Saute, shaking pan frequently, until tomatoes soften and skins just begin to wrinkle, about 2 minutes. Stir in the garlic and continue to shake the pan until garlic is fragrant. Off heat, stir in the basil and remaining 1 Tb. olive oil, then serve.

Ingredients Directions

303

Garlic Butter Shrimp

1 pound uncooked medium shrimp, peeled and deveined

2 cloves garlic cloves, minced

1/4 cup butter

3 tablespoons lemon juice

Hot cooked rice

In a large skillet, saute the shrimp and garlic in butter for 5 minutes or until shrimp turn pink. Add the lemon juice; heat through. Serve with rice.

Ingredients Directions

304

Garlic Cheese Flatbread

1 (.25 ounce) envelope active dry

yeast

1 cup lukewarm water

2 cups bread flour

1 teaspoon salt

2 teaspoons white sugar

2 tablespoons olive oil

1/3 cup butter or margarine,

softened

2 tablespoons garlic powder

1/4 cup grated Parmesan cheese

1/3 cup shredded mozzarella

cheese

In a cup or small bowl, sprinkle yeast over the surface of the lukewarm water. Let stand for 5 to 10 minutes to dissolve.

In a large bowl, stir together the flour, salt and sugar. Pour in the yeast mixture along with the olive oil. Beat with a sturdy spoon until dough is stiff enough to pull away from the sides of the bowl. Cover and set aside until doubled in size, about 35 minutes.

Remove the dough from the bowl and knead briefly on a floured surface. Roll the dough out to 1/4 to 1/2 inch thickness or to the size of your baking sheet. Place on a greased baking sheet and spread butter over the top. Sprinkle with garlic powder, Parmesan cheese and mozzarella cheese. Let rest while you preheat the oven to 350 degrees F (175 degrees C).

Bake for 20 minutes in the preheated oven, until golden brown and cheese is bubbly. Serve warm.

Ingredients Directions

305

Garlic Bread Fantastique

1/2 cup butter, softened

2 tablespoons mayonnaise

1/4 teaspoon sage

3 cloves garlic, chopped

2 teaspoons dried oregano

1/2 teaspoon salt

1/2 teaspoon black pepper

1 French baguette, halved

lengthwise

2 tablespoons grated Parmesan

cheese, or to taste

Preheat oven to broil.

In a medium bowl combine butter, mayonnaise, sage, garlic, oregano, salt and pepper. Spread mixture evenly on bread and sprinkle with Parmesan cheese.

Place bread under broil for 5 minutes, or until lightly toasted.

Ingredients Directions

306

Garlic Delicata

3 delicata squash

1/4 cup olive oil

3 cloves garlic, minced

1/2 cup chopped fresh parsley

Preheat oven to 375 degrees F. Oil a 9x13 inch baking dish.

Peel delicata squash, slice in half lengthwise, and remove seeds.

Cut into 1/2 inch thick slices. Place in baking dish, and toss with olive oil, garlic, and parsley.

Bake in preheated oven for 30 minutes, or until tender.

Ingredients Directions

307

Dosa Podi with Garlic

1 tablespoon cooking oil

1/4 cup split Bengal gram (chana dal)

8 dried red chile peppers

5 cloves garlic

1/2 cup fresh curry leaves

1/4 cup coriander seeds

2 tablespoons cumin seeds

salt to taste

Heat the oil in a shallow skillet over medium heat; fry the chana dal in the hot oil for about 5 minutes. Stir the red chile peppers, garlic, curry leaves, coriander seeds, and cumin seeds into the dal and continue cooking until the spices are roasted and fragrant, about 3 minutes more. Spread the mixture onto some newspaper to cool to

room temperature; grind into a fine powder. Season with salt. The powder will keep in an airtight container on the shelf for a few months.

Ingredients Directions

308

Sweet Garlic Tomato Beef Pasta

1 (16 ounce) package medium

seashell pasta

1 1/2 pounds ground beef

1 small onion, chopped

2 cloves garlic, minced

3 (14.5 ounce) cans Italian stewed

tomatoes

3 beef bouillon cubes

1 1/2 tablespoons white sugar

1 teaspoon garlic salt

1/8 teaspoon ground black

pepper

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a large skillet over medium heat, mix the beef, onion, and, garlic, and cook until beef is evenly brown.

In a blender or food processor, liquefy the tomatoes. Pour into the skillet with the beef. Mix in beef bouillon, sugar, garlic salt, and pepper. Cover, and simmer 10 minutes, stirring occasionally, until

bouillon has dissolved. Stir in the pasta until evenly coated with the sauce to serve.

Ingredients Directions

309

Zucchini Cheese Garlic Appetizer

4 cups grated zucchini

1 3/4 cups biscuit baking mix

3/4 cup grated Parmesan cheese

1 cup shredded sharp Cheddar
cheese

4 eggs, beaten

1/2 cup vegetable oil

1 large finely chopped onion

4 cloves chopped garlic

3 tablespoons dried parsley

1/2 teaspoon salt

3/4 teaspoon dried oregano

Preheat oven to 400 degrees F (200 degrees C).

In a mixing bowl, combine the zucchini, biscuit baking mix, Parmesan, Cheddar, eggs, vegetable oil, onion, garlic, parsley, salt and oregano. Spread the mixture into a greased 9x13 inch baking pan and bake 25 to 30 minutes, until golden brown.

Allow the mixture to cool. Cut into small squares and serve warm or cold.

Ingredients Directions

310

Italian-Topped Garlic Bread

1 (1 pound) package Bob Evans®

Italian Sausage Roll

1 (1 pound) loaf crusty Italian
bread

1/2 cup butter, melted

2 teaspoons minced garlic

2 cups shredded mozzarella
cheese

2 cups diced tomatoes

8 ounces fresh mushrooms, sliced

3 tablespoons grated Parmesan
cheese

Preheat oven to 325 degrees F. Crumble and cook sausage in medium skillet until browned. Drain off any drippings. Cut bread in 1 inch slices. Combine butter and garlic in small bowl; brush bread slices with mixture. Arrange on ungreased baking sheet. Combine mozzarella cheese, tomatoes, mushrooms, Parmesan cheese and sausage; spread on bread slices. Bake 10-12 minutes or until cheese is melted and golden brown. Serve warm. Refrigerate leftovers.

Ingredients Directions

311

Garlic Asparagus with Lime

1 teaspoon butter
1 tablespoon olive oil
1 clove garlic, minced
1 medium shallot, minced
1 bunch fresh asparagus spears,
trimmed
1/4 lime, juiced
salt and pepper to taste

Melt butter with olive oil in a large skillet over medium heat. Stir in garlic and shallots, and cook for 1 to 2 minutes. Stir in asparagus spears; cook until tender, about 5 minutes. Squeeze lime over hot asparagus, and season with salt and pepper. Transfer to serving plate, and garnish with lime wedges.

Ingredients Directions

312

Garlic and Herb Bread

1 cup warm water (110 degrees
F/45 degrees C)
3 tablespoons nonfat dry milk
powder
2 tablespoons vegetable oil
2 tablespoons white sugar
1 1/2 teaspoons garlic salt
1 1/2 teaspoons onion powder
1 1/2 teaspoons dried basil

1 1/2 teaspoons dried dill weed

1 1/2 teaspoons celery seed

1 1/2 tablespoons dried parsley

3 cups bread flour

2 1/4 teaspoons active dry yeast

For bread machine: Place all ingredients in bread pan as recommended by your manufacturer. Process on “Regular” or “White Bread” cycle. Remove promptly after baking cycle is complete.

Ingredients Directions

313

Chinese Take-Out Shrimp with Garlic

2 tablespoons canola oil

10 cloves garlic, chopped

1 teaspoon minced fresh ginger

root

1 (8 ounce) can sliced water

chestnuts, drained

1 cup snow peas

1 cup small white button

mushrooms

1 teaspoon crushed red pepper

flakes

1/2 teaspoon salt

1 teaspoon ground black pepper

1 pound peeled and deveined

jumbo shrimp

1/2 cup chicken broth

1 tablespoon rice vinegar

2 tablespoons fish sauce

2 tablespoons dry sherry

1 tablespoon cornstarch

1 tablespoon water

Heat oil in wok or large skillet until very hot. Cook and stir garlic and ginger in the hot oil until fragrant, about 30 seconds. Add the water chestnuts, snow peas, mushrooms, red pepper flakes, salt, pepper, and shrimp to the pan. Cook, stirring, until shrimp turns pink, 2 to 3 minutes.

Combine the chicken broth, rice vinegar, fish sauce, and dry sherry in a small bowl. Pour into the shrimp mixture; cook and stir briefly to combine. Combine the cornstarch and water and stir into the wok. Stir until sauce has thickened, about 2 minutes.

Ingredients Directions

314

Rudy's Garlic Scape Pesto

6 garlic scapes, chopped

1/2 cup freshly grated Parmesan
cheese

1/2 cup freshly grated Asiago
cheese

1 tablespoon fresh lemon juice

1/4 cup pine nuts

3/4 cup extra-virgin olive oil

salt and pepper to taste

Place the garlic scapes, Parmesan cheese, Asiago cheese, lemon juice, and pine nuts in the bowl of a food processor. Drizzle the olive oil over the mixture. Blend until the pesto is a brilliant green color and smooth in texture. Season with salt and pepper.

Ingredients Directions

315

Garlic Mustard Ham Slice

1/3 cup prepared mustard

1 (2 pound) 2 inch thick, center cut ham slice

1 clove garlic, pressed

1 cup milk

Preheat the oven to 325 degrees F (165 degrees C).

Place the slice of ham in a shallow baking dish. Mix together the mustard and garlic; spread over the ham. Pour in enough milk to cover the ham to about 1/2 inch from the top.

Bake, uncovered for 1 hour, basting occasionally with the milk.

Remove to a platter, slice, and serve.

Ingredients Directions

316

Basil Garlic Crescents

1/2 cup small curd cottage cheese

1/2 cup butter, softened

1 (3 ounce) package cream

cheese, softened

1 1/2 cups all-purpose flour

2 tablespoons olive oil

1 cup grated Parmesan cheese

2 tablespoons minced fresh basil

1 teaspoon garlic powder

In a food processor, combine cottage cheese, butter and cream cheese; cover and process until smooth. Add flour; cover and process until mixture forms a ball.

Divide dough into two portions. On a floured surface, roll each portion into a 10-in. circle. Brush with oil. Sprinkle with Parmesan

cheese, basil and garlic powder. Cut each circle into 12 wedges.

Roll up wedges from the wide end and place pointed side down 2 in. apart on greased baking sheets. Curve ends of each to form a crescent shape. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove to wire racks; serve warm.

Ingredients Directions

317

Garlic Broccoli

1 1/2 cups fresh broccoli florets

1 1/2 teaspoons sesame oil

1 teaspoon canola or vegetable oil

1/8 teaspoon crushed red pepper
flakes

1 tablespoon soy sauce

2 garlic cloves, minced

3/4 teaspoon sugar

3/4 teaspoon lemon juice

Place 1 in. of water in a saucepan; add broccoli. Bring to a boil.

Reduce heat; cover and simmer for 5-8 minutes or until crisp-tender.

Meanwhile, in a small saucepan, heat the sesame oil, canola oil and red pepper flakes over medium heat for 2 minutes or until hot. Stir the soy sauce, garlic, sugar and lemon juice. Cook and stir for 1-2 minutes or until sugar is dissolved. Remove from the heat.

Drain broccoli and transfer to a serving bowl. Pour garlic sauce over; toss to coat. Serve warm or chilled with a slotted spoon.

Ingredients Directions

318

Pull-Apart Garlic Buns

2 1/2 cups all-purpose flour

1 tablespoon sugar

1 (.25 ounce) package active dry
yeast

1 teaspoon salt

1/2 cup milk

1/2 cup water

2 tablespoons shortening

1 egg

1 teaspoon paprika

1/2 teaspoon garlic powder

1/4 cup butter, melted

1 tablespoon sesame seeds

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat the milk, water and shortening to 120 degrees F-130 degrees F. Add to dry ingredients; beat until moistened. Add egg; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Do not let rise.

Divide into 12 pieces. Shape each into a bun. Combine paprika and garlic powder. Dip each bun in melted butter, then in paprika mixture. Place 6 buns in a greased 9-in. x 5-in. x 3-in. loaf pans; sprinkle with half of the sesame seeds. Top with remaining buns and sesame seeds. Cover and let rise in a warm place until doubled, about 45 minutes.

Bake at 375 degrees F for 30-35 minutes or until golden brown.

Remove from pan to a wire rack to cool.

Ingredients Directions

319

Garlic Herb Bubble Loaf

1/2 cup water (70 to 80 degrees)
1/2 cup sour cream
2 tablespoons butter or margarine,
softened
3 tablespoons sugar
1 1/2 teaspoons salt
3 cups bread flour
2 1/4 teaspoons active dry yeast

GARLIC HERB BUTTER:

1/4 cup butter or margarine,
melted
4 garlic cloves, minced
1/4 teaspoon dried oregano,
crushed
1/4 teaspoon dried thyme,
crushed
1/4 teaspoon dried rosemary,
crushed

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, divide dough into 36 pieces. Shape each into a ball.

In a bowl, combine butter, garlic and herbs. Dip each ball in mixture place in an ungreased 9-in. x 5-in. x 3-in. loaf pan. Cover and let

rise in a warm place until doubled, about 45 minutes.

Bake at 375 degrees for 35-40 minutes or until golden brown. Serve warm.

Ingredients Directions

320

Sizzling Sherry Shrimp with Garlic

1/4 cup olive oil

4 cloves garlic, minced

1 teaspoon crushed red pepper flakes

1 teaspoon paprika

1 pound medium shrimp, peeled and deveined

2 tablespoons dry sherry or lemon juice

salt and freshly ground black pepper to taste

2 tablespoons chopped Italian flat leaf parsley

Heat olive oil, garlic, red pepper flakes, and paprika in a large skillet over medium-high heat. Once the oil is hot and the garlic has turned golden brown, increase heat to high and add the shrimp. Cook until the shrimp turn pink and opaque, about 3 minutes.

Deglaze the pan with sherry or lemon juice and season to taste with

salt and pepper. Serve garnished with chopped parsley.

Ingredients Directions

321

Garlic Chive Chicken

1 head garlic

1 (8 ounce) package egg noodles

1 cup chicken broth

1 lemon, zested and juiced

1/4 teaspoon salt

1/4 teaspoon ground black

pepper

2 teaspoons olive oil

4 skinless, boneless chicken

breast halves

2 tablespoons all-purpose flour

4 tablespoons butter

1/3 cup chopped fresh chives

Preheat oven to 400 degrees F (200 degrees C). Wrap the garlic head in foil, and bake 30 minutes, until cloves are soft. Remove from heat, and cool enough to handle.

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 6 to 8 minutes or until al dente; drain.

Slice off the top of the garlic head, and squeeze the softened cloves into a medium bowl. Mix in the chicken broth, lemon zest, lemon juice, salt, and pepper.

Heat the olive oil in a skillet over medium heat. Lightly coat the chicken breast halves with flour, and cook in the skillet about 10 minutes on each side, until lightly browned. Set chicken aside, retaining skillet juices. Stir in the garlic mixture, and bring to a boil. Reduce heat, and return chicken to the skillet. Continue cooking the chicken about 5 minutes on each side, until no longer pink and juices run clear. Remove chicken, and arrange on plates over the egg noodles.

Mix the butter into the garlic sauce mixture in the skillet until melted and stir in the chives. Spoon the sauce over the chicken and egg noodles to serve.

Ingredients Directions

322

Bread Machine Garlic Bread

1 cup warm water (110 degrees F)

1 tablespoon butter

1 tablespoon dry milk powder

1 tablespoon white sugar

1 1/2 teaspoons salt

1 1/2 tablespoons dried parsley

2 teaspoons garlic powder

3 cups bread flour

2 teaspoons active dry yeast

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Basic Bread cycle; press

Start.

Ingredients Directions

323

Zola's Adventure Garlic Bread

1/2 cup butter

1 medium onion, chopped

2 cups trail mix with dried
cranberries, without chocolate
pieces

1 cup real maple syrup

1/4 cup butter, softened

4 cloves garlic, chopped

1 (1 pound) loaf round focaccia
bread, cut in half horizontally

2/3 cup freshly grated Romano
cheese

Melt 1/2 cup of butter in a saucepan over medium heat. Add the onion; cook and stir until deep brown, about 15 minutes. Stir in the maple syrup and trail mix. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup drizzled from a spoon forms hard, brittle threads. Pour onto parchment paper, and allow to cool.

Preheat the oven's broiler.

In a small bowl, stir together the remaining butter and garlic. Spread onto the cut side of the focaccia bread halves. Crumble the candied

trail mix and onion over the garlic butter, and top with Romano cheese. Place the focaccia onto a baking sheet.

Broil for 3 to 5 minutes, or until golden brown. Cut into wedges to serve.

Ingredients Directions

324

Garlic-Kissed Tomatoes

6 medium tomatoes

1/4 cup vegetable oil

2 cloves garlic, thinly sliced

3 tablespoons lemon juice

1/2 teaspoon dried oregano

1/2 teaspoon salt

1/8 teaspoon pepper

Peel and cut tomatoes in half horizontally. Squeeze tomatoes lightly to release seeds. Discard seeds and juices. Place tomato halves in a container with a tight-fitting lid. In a small bowl, mix the oil, garlic, lemon juice, oregano, salt and pepper. Pour over tomatoes. Seal lid and invert to thoroughly coat. Refrigerate at least 4 hours or up to 2 days, inverting occasionally to marinate.

Ingredients Directions

325

Quick Garlic Breadsticks

2 tablespoons grated Parmesan

cheese

1 teaspoon garlic powder

1 teaspoon dried basil, crushed

4 hot dog buns, split

2 tablespoons margarine,
softened

Preheat an oven to 400 degrees F (200 degrees C). Stir together the Parmesan cheese, garlic powder, and basil in a small bowl; set aside.

Stir together the Parmesan cheese, garlic powder, and basil in a small bowl; set aside. Spread the cut sides of the hot dog buns with margarine. Sprinkle with the Parmesan cheese mixture and place, margarine-side-up, onto a baking sheet.

Bake in the preheated oven until golden brown, about 10 minutes.

Ingredients Directions

326

Honey Garlic BBQ Sauce II

2 cups ketchup

1 bulb garlic, peeled and crushed

1 cup water

2 tablespoons hot sauce

1/4 cup honey

2 tablespoons molasses

2 tablespoons brown sugar

1 teaspoon Worcestershire sauce

1 teaspoon soy sauce
1 teaspoon salt
2 tablespoons Cajun seasoning
1 pinch paprika
1 pinch crushed red pepper
1 pinch ground white pepper
1 pinch ground black pepper
2 tablespoons cornstarch
1 tablespoon water
1/2 cup butter

In a large saucepan over medium low heat, mix together ketchup, garlic, 1 cup of water, hot sauce, honey, molasses, brown sugar, Worcestershire sauce, soy sauce, salt, Cajun seasoning, paprika, red pepper, white pepper and black pepper. Allow the mixture to simmer approximately 30 minutes.

In a small bowl, dissolve cornstarch in 1 tablespoon of water. Adjust amount of water as needed to fully dissolve cornstarch. Stir into the sauce mixture. Continue simmering approximately 15 minutes. Stir butter into the sauce mixture. Continue simmering mixture approximately 15 more minutes, or until butter is melted and the sauce has begun to thicken. Serve over meats prepared as desired.

Ingredients Directions

327

Garlicky Appetizer Shrimp Scampi

6 tablespoons unsalted butter,

softened

1/4 cup olive oil

1 tablespoon minced garlic

1 tablespoon minced shallots

2 tablespoons minced fresh

chives

salt and freshly ground black

pepper to taste

1/2 teaspoon paprika

2 pounds large shrimp - peeled

and deveined

Preheat grill for high heat.

In a large bowl, mix together softened butter, olive oil, garlic, shallots, chives, salt, pepper, and paprika; add the shrimp, and toss to coat.

Lightly oil grill grate. Cook the shrimp as close to the flame as possible for 2 to 3 minutes per side, or until opaque.

Ingredients Directions

328

Grilled Beef Tenderloin with Herb-Garlic-Pepper

Coating

1 (5 pound) whole beef tenderloin

6 tablespoons olive oil

8 large garlic cloves, minced

2 tablespoons minced fresh

rosemary

1 tablespoon dried thyme leaves

2 tablespoons coarsely ground

black pepper

1 tablespoon salt

Prepare beef: Trim off excess fat with a sharp knife. Fold thin tip end under to approximate the thickness of the rest of the roast. Tie with butcher's twine, then keep tying the roast with twine every 1 1/2 to 2 inches (to help the roast keep its shape). Snip silverskin with scissors to keep roast from bowing during cooking. Then, mix oil, garlic, rosemary, thyme, pepper and salt; rub over roast to coat. Set meat aside.

Either build a charcoal fire in half the grill or turn all gas burners on high for 10 minutes. Lubricate grate with an oil-soaked rag using tongs. Place beef on hot rack and close lid; grill until well-seared, about 5 minutes. Turn meat and close lid; grill until well-seared on second side, another 5 minutes.

Move meat to the charcoal grill's cool side, or turn off burner directly underneath the meat and turn remaining one or two burners (depending on grill style) to medium. Cook until a meat thermometer inserted in the thickest section registers 130 degrees for rosy pink, 45 to 60 minutes, depending on tenderloin size and grill. Let meat rest 15 minutes before carving.

Ingredients Directions

329

Honey-Garlic Angel Hair

1 (16 ounce) package angel hair
pasta

2 cloves garlic cloves, minced

1/2 cup butter or margarine

1/4 cup honey

1 teaspoon dried basil

1 teaspoon dried thyme

1/4 cup grated Parmesan cheese

Cook pasta according to package directions. Meanwhile, in a skillet, saute the garlic in butter. Stir in the honey, basil and thyme. Drain pasta; add to garlic mixture and toss to coat. Sprinkle with Parmesan cheese.

Ingredients Directions

330

Tangy Garlic Steak

4 pounds beef sirloin steaks, at
least 3/4 inch thick

1 (16 ounce) bottle Italian salad
dressing

2 tablespoons Worcestershire
sauce

2 tablespoons minced garlic

1 teaspoon olive oil

salt and pepper to taste

Score the steaks lightly on both sides using a sharp knife. Place in a shallow baking dish. Pour the Italian dressing and Worcestershire sauce over them, and sprinkle with garlic. Rub the marinade into the steaks using the back of a spoon or fork. Turn steaks over, and repeat on the other side. Marinate in the refrigerator for 2 to 24 hours.

Preheat a grill to medium-high heat. Oil the grate lightly with a paper towel dipped in olive oil.

Grill steaks for about 6 minutes per side, or to desired doneness.

Season with salt and pepper to taste before serving.

Ingredients Directions

331

Shrimp and Garlic

2 pounds cooked medium shrimp,
peeled and deveined without tail

1 green bell pepper, finely
chopped

1 red bell pepper, finely chopped

5 cloves garlic, minced

1 sweet onion, diced

chopped fresh cilantro

1 avocado - peeled, pitted and
diced

salt and pepper to taste

1/2 cup olive oil

chili pepper flakes

Place shrimp in a large mixing bowl with red and green bell peppers, garlic, onion, cilantro, and avocado. Drizzle with olive oil, and season with salt and pepper. Cover, and refrigerate for at least 1 hour to allow flavors to develop. Serve chilled.

Ingredients Directions

332

Moist Garlic Chicken

2 cups water

2 cubes chicken bouillon

1/2 cup butter

1 tablespoon dried Italian

seasoning (optional)

1/2 teaspoon dried dill weed

(optional)

1 teaspoon garlic salt, or to taste

4 skinless, boneless chicken

breast halves

Pour the water into a microwave-safe casserole dish, and place in the microwave. Heat until boiling, about 2 minutes. Stir in bouillon cubes, butter, italian seasoning, dill, and garlic salt.

Pierce the chicken breasts with a fork on one side, and place the pierced side down in the casserole dish. The chicken should be

almost covered by the liquid, if not completely covered.

Cover the dish, and cook in the microwave for 10 minutes, or until chicken is no longer pink, and juices run clear. If the chicken is not done after the 10 minutes, continue to cook at 1 1/2 minute intervals.

Ingredients Directions

333

Artichokes in a Garlic and Olive Oil Sauce

4 ounces small uncooked seashell

pasta

2 1/2 tablespoons extra virgin

olive oil

3 tablespoons butter

2 cloves garlic

1 sprig fresh basil, chopped

1 (8 ounce) can artichoke hearts,

drained and quartered

Bring a pot of lightly salted water to a boil. Add seashell pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil and melt the butter in a skillet over medium heat.

Mix in the garlic, basil, and artichoke hearts, and cook 5 minutes, until heated through. Toss with the cooked pasta to serve.

Ingredients Directions

334

Spicy Bok Choy in Garlic Sauce

1 pound bok choy
1 tablespoon vegetable oil
1 tablespoon sesame oil
1/4 cup water
1 teaspoon grated fresh ginger
root
2 cloves garlic, minced
1 tablespoon oyster sauce
1 tablespoon light soy sauce
1 tablespoon brown sugar
1/8 teaspoon crushed red pepper
flakes (optional)

Trim off the ends of the bok choy and chop, keeping the white parts separate from the green as they will need to cook longer. Rinse and spin or pat dry. Set aside.

In a small bowl or cup, stir together the vegetable oil and sesame oil. In a separate larger bowl, stir together the water, ginger, garlic, oyster sauce, soy sauce, brown sugar and red pepper flakes. Set this aside.

Heat the oil in a large skillet or wok over medium-high heat. Add the bok choy stems first; stir fry for a few minutes or until the pieces start to turn a pale green. When stems are almost cooked, add the leaves; cook and stir until leaves are wilted, 1 to 2 minutes. Remove from the heat and transfer the bok choy to a serving dish. Pour the

sauce into the skillet or wok, and set over medium-high heat. Cook,

stirring constantly, until sauce has thickened slightly, about 3 minutes. Pour over the bok choy and toss lightly to coat.

Ingredients Directions

335

Garlic Lovers Beef

4 pounds lean steak, cut into 1
inch cubes

2 medium heads garlic, peeled

2 bay leaves

1 large onion, sliced into rings

10 large black olives (optional)

1 (28 ounce) can crushed
tomatoes

1/3 cup olive oil

Preheat oven to 325 degrees F (160 degrees C).

In a 3 quart glass baking dish with a cover, layer meat, garlic cloves, bay leaves, onion slices, and black olives. Pour the tomatoes evenly over the top, and then do the same with the olive oil.

Cover and bake for 3 1/2 hours, stirring occasionally.

Ingredients Directions

336

Easy Shepherd's Pie with Garlic Romano Potatoes

1 pound ground beef

1/2 cup chopped onion
1 teaspoon dried rosemary
1 teaspoon dried basil
1 (8 ounce) can tomato sauce
1 (14.5 ounce) can diced
tomatoes, drained
2 (15 ounce) cans mixed
vegetables, drained
2 pounds red potatoes
1/2 cup butter
1/2 cup grated Romano cheese
2 tablespoons minced garlic
1 teaspoon salt
1 teaspoon dried oregano
1/3 cup milk

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Place the beef and onion in a skillet over medium heat. Season with rosemary and basil. Cook until beef is evenly brown; drain grease. Mix in tomato sauce, diced tomatoes, and mixed vegetables. Cook and stir until vegetables are heated through. Transfer to the baking dish.

Place potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes, or until tender. Remove from heat and drain. Mix butter, Romano cheese, garlic, salt, oregano, and milk into the

pot. Mash together with a potato masher. Top beef and vegetables with the mashed potatoes.

Bake 30 minutes in the preheated oven. Turn oven to broil, and continue cooking 3 minutes, until potatoes are golden brown.

Ingredients Directions

337

Red Snapper in Grape Leaves with Garlic and

Caper butter

8 (4 ounce) fillets red snapper,

skin removed

sea salt and freshly ground black

pepper to taste

16 grape leaves, rinsed and

patted dry

2 tablespoons vegetable oil

1/4 cup butter

2 cloves garlic, minced

1 tablespoon grated lemon zest

1 tablespoon drained capers

1 teaspoon lemon juice

1 tablespoon cooking sherry

1 tablespoon chopped fresh

parsley

Preheat the oven's broiler.

Season the snapper fillets with sea salt and pepper. Place two

grape leaves on a clean surface so that they overlap slightly. Place a fillet in the center. Fold the leaves over the center of the fillet to enclose completely. Brush with oil on the top and bottom to keep the leaves from sticking, and place on a broiler pan. Repeat with the remaining fillets and leaves.

Place the fish under the preheated broiler about 6 inches from the heat source. Broil for 4 minutes per side, turning once, or until fish is opaque.

While the fish is broiling, melt the butter in a small saucepan over medium heat. Stir in the garlic, lemon zest, capers, sherry and parsley. Season with salt and pepper.

To serve, remove the fish packets to a platter, and spoon the sauce over the top.

Ingredients Directions

338

Garlic Parmesan Monkey Bread

3 tablespoons finely chopped

green onions

3 tablespoons parsley

1 1/2 teaspoons garlic powder

1/4 teaspoon salt

5 tablespoons butter, melted

2 eggs

2 (1 pound) loaves frozen bread

dough, thawed

1/2 cup Parmesan cheese

Grease a 10 inch Bundt pan or tube pan.

In a medium bowl, mix together the green onion, parsley, garlic powder, salt, butter and eggs until well blended. Break the bread dough off in walnut-sized pieces, and dip each piece into the egg mixture.

Place coated dough balls into the prepared pan. Once there is a layer of balls covering the bottom of the pan, sprinkle with Parmesan cheese. Repeat, sprinkling each layer with cheese until everything is in the pan. Cover loosely, and let rise until doubled in size, about 45 minutes. Preheat the oven to 350 degrees F (175 degrees C).

Bake for 30 minutes in the preheated oven, or until golden brown.

Ingredients Directions

339

Grilled Salmon Fillets with a Lemon, Tarragon, and
Garlic Sauce

4 (4 ounce) fillets salmon

salt and ground black pepper to

taste

2 tablespoons olive oil

1/2 cup mayonnaise

2 tablespoons Dijon mustard

2 tablespoons olive oil

4 cloves garlic, minced

1 tablespoon lemon juice

1 tablespoon finely grated lemon
zest

2 tablespoons chopped fresh
tarragon

1/4 teaspoon salt

1/4 teaspoon ground black
pepper

Prepare a grill for high heat.

Season the salmon fillets with salt and pepper and drizzle with olive oil.

Whisk together the mayonnaise, mustard, olive oil, garlic, lemon juice, tarragon, salt and pepper; set aside.

Lightly oil the grill grate. Cook the salmon on the grill until the fish flakes easily with a fork, 5 to 10 minutes. Place on a serving plate and top with the prepared sauce.

Ingredients Directions

340

Garlic Baked Potato

4 medium baking potatoes,
scrubbed

2 tablespoons olive oil

2 teaspoons garlic salt, or to taste
salt and pepper to taste

Preheat the oven to 375 degrees F (190 degrees C).

Pour olive oil into a plastic bag. Measure the garlic salt and pepper onto a plate, and stir around a little. Coat each potato with olive oil by placing in the bag, and moving it around. Remove from the bag, and dip into the seasoning. Rub seasoning into the potato to coat.

Place the potatoes directly on the oven rack.

Bake for 1 hour in the preheated oven, or until the potatoes feel soft when you squeeze them.

Ingredients Directions

341

Carrie's Garlic Pesto Tuna Salad Sandwiches

2 (6 ounce) cans tuna in water,
drained

2 tablespoons mayonnaise

1 tablespoon prepared mustard

2 tablespoons basil pesto

2 cloves garlic, minced

8 slices rye bread

8 leaves lettuce

1 large ripe tomato, sliced

In a medium bowl, mix together tuna, mayonnaise, mustard, pesto, and garlic.

Make four sandwiches by layering tuna, lettuce, and tomato slices between slices of bread. Serve.

Ingredients Directions

342

Garlic Chicken

2 (4 ounce) skinless, boneless

chicken breast halves

1/8 teaspoon salt

1/8 teaspoon pepper

10 cloves garlic, peeled

1 1/2 teaspoons canola oil or

vegetable oil

5 tablespoons chicken broth,

divided

1/4 cup dry white wine, or chicken

broth

1 teaspoon lemon juice

1/2 teaspoon dried basil

1/4 teaspoon dried oregano

1 1/2 teaspoons cornstarch

Season chicken with salt and pepper. In a skillet, cook chicken and garlic in oil for 4-6 minutes. Add 4 tablespoons broth, wine or additional broth, lemon juice, basil and oregano. Reduce heat; cover and simmer for 6-8 minutes or until chicken juices run clear.

Transfer chicken to a serving platter and keep warm. In a small bowl, combine cornstarch and remaining broth until smooth. Stir into skillet. Bring to a boil; cook and stir for 1 minute or until thickened. Spoon sauce over chicken.

Ingredients Directions

343

Whipped Garlic

3 cups peeled garlic cloves

1/2 cup olive oil

3 tablespoons salt, or to taste

In a food processor, process garlic cloves and salt together until smooth. Add olive oil in small amounts, processing in short bursts until well combined.

Ingredients Directions

344

Slow Cooker Lemon Garlic Chicken I

6 skinless, boneless chicken

breasts

3 cups white wine

1 1/2 cups lemon juice

1 medium head garlic, crushed

4 drops hot pepper sauce

2 teaspoons poultry seasoning

2 teaspoons salt

Combine the white wine, lemon juice, crushed garlic, pepper sauce, poultry seasoning and salt. Mix well.

Place chicken in slow cooker. Pour lemon/garlic mixture over chicken. Cook on low for 8 to 10 hours.

Ingredients Directions

345

Roasted Garlic Potatoes

11 medium potatoes, thinly sliced

1 (14 ounce) can Swanson®

Seasoned Chicken Broth with

Roasted Garlic

Place potatoes in 3 quart shallow baking dish. Pour broth over potatoes. Cover.

Bake at 400 degrees F for 40 minutes. Uncover and bake 15 minutes or until tender.

Ingredients Directions

346

Grilled Halibut with Cilantro Garlic Butter

4 (6 ounce) fillets halibut

1 lime, cut into wedges

salt and pepper to taste

3 cloves garlic, coarsely chopped

1/2 cup chopped fresh cilantro

1 tablespoon fresh lime juice

2 tablespoons butter

1 tablespoon olive oil

Preheat a grill for high heat. Squeeze the juice from the lime wedges over fish fillets, then season them with salt and pepper.

Grill fish fillets for about 5 minutes on each side, until browned and fish can be flaked with a fork. Remove to a warm serving plate.

Heat the oil in a skillet over medium heat. Add the garlic; cook and

stir just until fragrant, about 2 minutes. Stir in the butter, remaining lime juice and cilantro. Serve fish with the cilantro butter sauce.

Ingredients Directions

347

Unbelievable Grilled Garlic Bread

1 cup mayonnaise

6 cloves garlic, peeled and
minced

3/4 cup grated Parmesan cheese

1/2 cup shredded Cheddar
cheese

1 tablespoon half-and-half

1/4 teaspoon paprika

1 (1 pound) loaf French bread,
halved lengthwise

Preheat grill for medium heat.

In a medium bowl, mix the mayonnaise, garlic, and Parmesan cheese. In a saucepan over medium-low heat, mix the Cheddar cheese, half-and-half, and paprika. Stir constantly until melted and

smooth. Pour into the bowl with mayonnaise mixture, stirring until well blended.

Place the French bread on the grill cut side down, and let it toast for a few minutes. Remove from the grill, and spread the cheese mixture on each side. Place the halves back together, and wrap the

loaf in aluminum foil. Return to the grill for about 15 minutes, turning occasionally, until the loaf is heated through and the cheese mixture is hot.

Ingredients Directions

348

Garlic Sauteed Artichokes

2 large artichokes (about 1 pound each)

3 cloves garlic, chopped

2 tablespoons butter

Rinse artichokes under cold water, and use a sharp knife to cut the top 1/3 off of each one. Trim the stems to about 1 inch, and remove the smaller leaves from around the base. Use scissors to remove any remaining leaf tips. Cut each artichoke in half from the bottom to the top, then use a spoon to scrape out the hairy choke. Rinse again to remove any residual hairs.

Melt the butter in a large skillet over medium heat. Add the garlic, and saute for about 1 minute to flavor the butter. Arrange artichoke halves cut-side down in the skillet. Saute for about 5 or 10 minutes,

or until lightly browned. Reduce heat to low, and pour in about 1/4 cup of water, cover, and let steam for 15 to 20 minutes, or until the artichokes are tender. A fork should easily pierce the stem.

Ingredients Directions

349

Garlic Parmesan Orange Roughy

4 (4 ounce) fillets orange roughy

1/2 lemon

1/2 cup grated Parmesan cheese

1/4 cup butter, softened

1/4 cup prepared Dijon mustard

mayonnaise blend

1 large clove garlic, pressed

1/4 pinch salt

paprika

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Place the orange roughy filets on the broiler pan and squeeze the lemon over the top of the fish. Broil the filets in the preheated oven for about 6 to 8 minutes.

Combine parmesan, butter, dijonnaise, garlic, and salt in a small bowl. Remove the fish from the oven and spread the cheese mixture on top of the filets. Sprinkle with paprika. Broil until the topping is lightly browned and the fish flakes easily with a fork, about 3 minutes.

Ingredients Directions

350

Parmesan Garlic Bread

1/2 cup butter, melted

1 teaspoon garlic salt

1/4 teaspoon dried rosemary

1/8 teaspoon dried basil

1/8 teaspoon dried thyme

1/8 teaspoon garlic powder

1 tablespoon grated Parmesan
cheese

1 (1 pound) loaf French bread,
halved lengthwise

Preheat oven to 300 degrees F (150 degrees C).

In a small bowl, mix butter, garlic salt, rosemary, basil, thyme, garlic powder and Parmesan cheese.

Spread each half of the French bread with equal portions of the butter mixture. Sprinkle with additional Parmesan cheese, if desired. Place bread halves, crusts down, on a medium baking sheet. Bake in the preheated oven 10 to 12 minutes, or until the edges are very lightly browned.

Ingredients Directions

351

Herb Garlic Baked Potatoes

4 large potatoes

3 tablespoons olive oil

salt and pepper to taste

8 sprigs fresh thyme, divided

8 sprigs fresh rosemary, divided

2 cloves garlic, crushed

Preheat grill for high heat.

Puncture potatoes on all sides with a fork. Coat each potato with olive oil, and season with salt and pepper. Place each potato on the end of a separate sheet of aluminum foil. Crush thyme and rosemary sprigs by hand, and place 2 sprigs of each and 1/4 of the crushed garlic next to each potato. Roll potatoes and herbs in the foil and fold over sides to seal.

Place potato packets on the preheated grill, and close lid. Cook 40 minutes, turning occasionally, until tender.

Ingredients Directions

352

Aioli (Garlic Mayonnaise)

1 egg yolk

1 teaspoon Dijon mustard

1 cup extra-virgin olive oil

1/2 clove garlic, minced

lemon juice to taste

salt and pepper to taste

In a bowl, whisk together the Dijon mustard and egg yolk. Slowly pour in olive oil while whisking rapidly. After all the olive oil is in the mixture, blend in the garlic and lemon juice. Season with salt and pepper.

Ingredients Directions

353

Garlic and Leek Ditalini

8 ounces ditalini pasta
2 tablespoons butter
1/2 cup chopped leek
1 clove garlic, minced
1/2 cup heavy cream
1 cup freshly grated Romano
cheese
1 pinch black pepper (optional)

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over low heat. Saute leeks and garlic until tender and translucent. Stir in cream, and simmer until thickened. Toss with pasta and cheese until evenly coated and cheese is melted. Season with pepper.

Ingredients Directions

354

Jalapeno Garlic Tilapia Pasta

2 1/2 cups penne pasta
1/3 cup margarine, melted
3 cloves garlic, minced
4 (4 ounce) fillets tilapia fillets
1/3 cup all-purpose flour
2 tablespoons olive oil
1/4 cup heavy cream
2 1/2 tablespoons lemon juice

2 jalapeno peppers, minced

1 teaspoon salt

1/2 teaspoon ground black
pepper

1/2 teaspoon cayenne pepper

1/2 teaspoon paprika

1/2 teaspoon garlic powder

1 (5 ounce) package baby spinach
leaves

1 roma (plum) tomato, chopped

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

While the pasta cooks, combine the melted margarine and garlic in a shallow dish. Place the flour in another dish. Dip the tilapia filets in the garlic butter mixture and then immediately coat with the flour.

Heat olive oil in a large skillet over medium-high heat. Cook the fish

in the oil until golden brown, turning once, about 5 minutes total.

Pour the cream, lemon juice, and remaining garlic and margarine mixture into the skillet. Stir in the jalapenos, salt, black pepper, cayenne pepper, paprika, and garlic powder. Bring to a simmer and allow to cook until sauce has reduced slightly and fish flakes easily

with a fork; about 2 minutes. Mix the baby spinach into the sauce and cook until wilted. Stir in the chopped tomato and the cooked pasta.

Ingredients Directions

355

Creamy Horseradish Garlic Spread

1/2 cup sour cream

2 tablespoons mayonnaise

1 tablespoon prepared

horseradish

1 clove garlic, minced

1/4 teaspoon salt

1/4 teaspoon ground black

pepper

1/8 teaspoon white pepper

1/8 teaspoon dried dill weed

1/8 teaspoon garlic powder

Mix together the sour cream, mayonnaise, horseradish, garlic, salt, black and white pepper, dill, and garlic powder in a bowl. Chill in the refrigerator for at least 20 minutes before serving.

Ingredients Directions

356

Roasted Garlic Potato Soup

6 potatoes, peeled and cut into 1
inch pieces

2 tablespoons olive oil, divided

1/2 teaspoon ground black

pepper

1 onion, chopped

6 cloves garlic, peeled

3 cups chicken broth

1 cup water

1 cup whole milk

salt to taste

Preheat oven to 425 degrees F (220 degrees C).

Place potatoes in a shallow roasting pan and drizzle with 1 tablespoon olive oil. Sprinkle with pepper; stir to coat. Bake for 25 minutes, or until potatoes are browned. Reserve 1 cup of roasted potatoes.

In a 3 quart saucepan heat remaining oil; saute onions for 5 minutes. Add potatoes and garlic and stir in broth and water. Bring to a boil, reduce heat and simmer, uncovered, for 20 minutes.

Spoon half of broth mixture into a blender; blend until nearly smooth. Repeat with remaining mixture; return all to pot. Stir in milk and season with salt to taste. Ladle into bowls and top with reserved roasted potatoes.

Ingredients Directions

357

Roasted Garlic Mashed Potatoes

6 cloves garlic, peeled

1/4 cup olive oil

7 baking potatoes, peeled and cubed

1/2 cup milk

1/4 cup grated Parmesan cheese

2 tablespoons butter

1/2 teaspoon salt

1/4 teaspoon ground black pepper

Preheat oven to 350 degrees F (175 degrees C).

Place garlic cloves in a small baking dish. Drizzle with olive oil, cover, and bake 45 minutes, or until golden brown.

Bring a large pot of lightly salted water to boil. Add potatoes, and cook until tender but firm. Drain, and transfer to a large mixing bowl.

Place roasted garlic, milk, Parmesan cheese, and butter into the bowl with the potatoes. Season with salt and pepper. Beat to desired consistency with an electric mixer.

Ingredients Directions

358

Chicken and Garlic

3 tablespoons olive oil

5 boneless, skinless chicken

breast halves, cut into bite-sized pieces

2 cloves garlic

2 tablespoons lime juice

1/2 cup chopped fresh cilantro

salt and pepper to taste

Heat the oil in a large skillet over medium heat. Fry chicken pieces in the hot oil until browned on all sides. Add the garlic, and continue to cook until the chicken is no longer pink in the middle. Stir in the cilantro and lime juice, and season with salt and pepper. Cook just until heated through. Serve with rice.

Ingredients Directions

359

Chive Garlic Bread

1/4 cup butter or margarine,
softened

1/4 cup grated Parmesan cheese

2 tablespoons snipped chives

1 garlic clove, minced

1 (1 pound) loaf French bread, cut
into 1 inch slices

In a bowl, combine the butter, Parmesan cheese, chives and garlic. Spread on one side of each slice of bread; wrap in a large piece of heavy-duty foil. Seal the edges. Place on a baking sheet. Bake at 350 degrees F for 25-30 minutes or until heated through.

Ingredients Directions

360

Garlic Chicken Sausage and Summer Vegetable

Saute

2 teaspoons garlic oil

1 large yellow bell pepper, seeded
and cut in 2 to 3-inch strips

1 cup Vidalia, Texas Sweet or
other sweet onion variety, cut in
thin strips

1 (12 ounce) package al frescoB®

All Natural Roasted Garlic Chicken

Sausage, sliced on diagonal in
1/4-inch slices

1 cup zucchini, sliced on diagonal
in 1/4-inch slices

1 cup packaged sliced button
mushrooms

1 teaspoon Italian seasoning

2 tablespoons balsamic vinegar

1 (18 ounce) package pre-cooked
sun-dried tomato and garlic

polenta, drained and cut into 1/2-
inch rounds

Heat oil in a large, heavy nonstick skillet over medium heat. Add bell pepper and onion and stir-fry for 3-4 minutes. Add sausage and stir-fry for 2 minutes. Add zucchini, mushrooms, Italian seasoning

and 1/4 tsp black pepper. Stir-fry only until crisp. Remove from heat, add vinegar and toss to coat all ingredients.

Meanwhile, microwave polenta rounds in covered container for 1 to 2 minutes or until hot throughout. Portion 2 to 3 polenta rounds on each plate and top with sauteed vegetables.

Ingredients Directions

361

Garlic Caesar Chicken Tenders

1 pound chicken breast

tenderloins or strips

1 cup Caesar-style salad dressing

2 cloves garlic, minced

2 cups bread crumbs

Combine dressing and garlic. Mix well. Marinate chicken in mixture for at least 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Place bread crumbs in a large resealable plastic bag. Remove chicken from marinade and place in bag with bread crumbs. Shake until all chicken pieces are coated. Place chicken in a 9x13 inch baking dish and bake for 25 minutes or until no longer pink in center and juices run clear.

Ingredients Directions

362

Garlic and Herb Marinade

1/3 cup water

1/3 cup vinegar

1/3 cup vegetable oil

3 cloves garlic, minced

1 teaspoon dried thyme

1 teaspoon dried Italian-style
seasoning

1 teaspoon poultry seasoning

1 teaspoon dried rosemary,
crushed

1 teaspoon salt

1 teaspoon ground black pepper

In a medium bowl, combine the water, vinegar, oil, garlic, thyme, Italian-style seasoning, poultry seasoning, rosemary, salt and ground black pepper. Mix well and apply to your favorite meat.

Ingredients Directions

363

Lemon Garlic Salmon

2 tablespoons unsalted butter

2 teaspoons minced garlic

1 teaspoon lemon pepper

2 (4 ounce) fillets salmon

1 lemon

Season salmon fillets on both sides with lemon pepper.

In a large skillet, melt butter over medium high heat. Stir in garlic.

Place salmon in pan. Cook for 10 minutes per inch of thickness, or

until fish flakes when tested with a fork. Flip fillets halfway through cooking to brown on both sides. Sprinkle with lemon juice before serving.

Ingredients Directions

364

Garlic Pork Kabobs

1 3/4 cups Swanson® Chicken

Stock

2 tablespoons cornstarch

2 cloves garlic, minced

1 tablespoon packed brown sugar

1 tablespoon ketchup

2 teaspoons vinegar

1 pound boneless pork loin, cut
into 1-inch cubes

12 medium mushrooms

1 large red onion, cut into 12
wedges

4 cherry tomatoes

4 cups hot cooked regular long-
grain white rice

Stir the stock, cornstarch, brown sugar, ketchup and vinegar in a 1-
quart saucepan until the mixture is smooth. Cook and stir over
medium-
high heat until the mixture boils and thickens. Remove the

saucepan from the heat.

Thread alternately the pork, mushrooms and onion onto 4 skewers. Lightly oil the grill rack and heat the grill to medium. Grill the kabobs for 20 minutes or until the pork is cooked through, turning and brushing often with the stock mixture. Place 1 tomato onto the end of each skewer.

Heat the remaining stock mixture over medium heat to a boil. Serve with the kabobs and rice.

Ingredients Directions

365

Garlic Dill New Potatoes

8 medium red potatoes, cubed

3 tablespoons butter, melted

1 tablespoon chopped fresh dill

2 teaspoons minced garlic

1/4 teaspoon salt

Place the potatoes in a steamer basket, and set in a pan over an inch of boiling water. Cover, and steam for about 10 minutes, until potatoes are tender but not mushy.

In a small bowl, stir together the butter, dill, garlic, and salt. Transfer the potatoes to a serving bowl, and pour the seasoned butter over them. Toss gently until they are well-coated.

Ingredients Directions

366

Garlic Yeast Bread

2/3 cup water (70 to 80 degrees F)

2 teaspoons butter or margarine,
softened

1 garlic clove, minced

2 cups bread flour

1 tablespoon sugar

1 teaspoon salt

1/4 teaspoon dried rosemary,
crushed

1/8 teaspoon dried thyme

1/8 teaspoon dried basil

1 3/4 teaspoons active dry yeast

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Ingredients Directions

367

Potato Gratin With Chicken Broth, Garlic and
Thyme

6 garlic cloves, peeled

1/2 cup extra-virgin olive oil

1 1/2 teaspoons dried thyme
leaves

4 pounds starchy potatoes, such
as russets, peeled

Salt and freshly ground black
pepper

3 cups canned or cartoned
chicken broth

Adjust oven rack to lowest position. Heat oven to 350 degrees.

With motor running, drop garlic through the feeder tube of a food processor to mince. Scrape down sides of bowl. With motor running, add oil through feeder tube; continue to process. Transfer to a small bowl, stir in thyme and set aside. Switch to the slicing blade and slice the potatoes (or thinly slice them with a knife).

Brush a little of the garlic oil over the bottom of a 9-by-13-inch (or

similar size) baking dish. Make 4 layers in this order: potatoes, a generous brushing of the oil, a sprinkling of salt and pepper. Slowly add broth at one corner to avoid washing off garlic and herbs.

Bake until most of the broth has been absorbed, about 45 minutes.

To brown, move pan to middle rack and broil until spotty brown, about 5 minutes.

Let rest so potatoes continue to absorb liquid, about 10 minutes.

May be made ahead, held at room temperature while roast cooks, then reheated.

Ingredients Directions

Garlicky Mushroom Toast Cups

1 tablespoon butter

2 cloves garlic, minced

12 ounces sliced mushrooms

1 teaspoon salt

1/2 teaspoon black pepper

2 tablespoons softened butter

6 firm white or wheat bread,

crusts removed

3 eggs, beaten

2 tablespoons cream

3 tablespoons freshly grated

Parmesan cheese

Preheat oven to 350 degrees F (175 degrees C).

Melt 1 tablespoon of butter in a large skillet over medium-high heat.

Stir in garlic, and cook for 30 seconds until fragrant. Add mushrooms, and continue cooking until softened and lightly browned, 4 to 6 minutes. Season with salt and pepper, then set aside to cool.

Meanwhile, spread softened butter onto one side of each slice of bread. Press the buttered sides into a muffin tin; set aside.

Stir together eggs and cream, then stir in the cooled mushroom mixture. Divide this custard equally among the toast cups. Sprinkle the tops with grated Parmesan cheese.

Bake in preheated oven until egg mixture sets, and tops are golden brown, about 20 minutes.

Ingredients Directions

369

Tequila Garlic Prawns

2 tablespoons olive oil

10 cloves garlic, crushed

1 pound large shrimp, deveined

1/4 cup best-quality white tequila

2 tablespoons fresh lime juice

1/2 bunch cilantro, finely chopped

Heat the olive oil in a skillet over medium heat; cook the garlic in the hot oil until lightly golden, 2 to 3 minutes. Add the shrimp, tequila, and lime juice; cook until the shrimp turn pink, 3 to 5 minutes.

Remove from heat and sprinkle the cilantro over the shrimp; toss to combine; peel and eat.

Ingredients Directions

370

Marinated, Breaded Lamb Chops with Rosemary and Garlic

1 cup Worcestershire sauce

1/4 cup soy sauce

3 cloves garlic, chopped

1 sprig fresh rosemary, bruised

6 lamb chops

2 eggs

1 cup bread crumbs

Mix together Worcestershire sauce, soy sauce, garlic and rosemary in a non-reactive bowl. Place the lamb chops in the marinade and turn. Refrigerate, uncovered, for 1 1/2 to 3 hours, turning once or twice.

Preheat oven to 375 degrees F (190 degrees C). Grease a 13x9x2-inch glass baking dish.

Remove lamb chops from marinade and set them aside. Discard the rosemary sprig. Whisk eggs into the leftover marinade. Spread breadcrumbs on a large plate.

Dip lamb chops into the egg/marinade mixture, then into the bread crumbs, coating evenly. Place the breaded chops into the prepared baking dish. Discard marinade/egg mixture.

Bake for 20 minutes and turn chops over. Bake for 15 more minutes or to desired doneness.

Ingredients Directions

371

Garlic Creamed Chicken

2 pounds skinless, boneless

chicken breast halves - cut into strips

1 (10.75 ounce) can condensed cream of mushroom soup

1 cup sour cream

1/2 (8 ounce) package cream

cheese, softened

2 cloves garlic, minced

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in an ungreased 9x13 inch baking dish. In a medium bowl combine the soup, sour cream, cream cheese and garlic. Mix well and pour mixture over chicken.

Bake uncovered in preheated oven for 1 hour.

Ingredients Directions

372

Garlic Mashed Red Potatoes

8 medium red potatoes, quartered

3 cloves garlic, peeled

2 tablespoons butter or stick

margarine

1/2 cup fat-free milk, warmed

1/2 teaspoon salt

1/4 cup grated Parmesan cheese

Place potatoes and garlic in a large saucepan; cover with water.

Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or

until the potatoes are very tender. Drain well. Add the butter, milk and salt; mash. Stir in Parmesan cheese.

Ingredients Directions

373

Creamy Garlic Italian Dressing

1 3/4 cups corn oil

1 1/8 cups white vinegar

1 tablespoon minced garlic

1/2 cup white sugar

1 (16 ounce) bottle creamy Italian-style salad dressing

1 egg

In a 1 quart container combine the corn oil, garlic and sugar. Shake well. Add vinegar and shake well again.

Fill the container the rest of the way with Italian dressing, leaving just enough room to add one egg. Add the egg, and blend with a blender or hand-held blender for about 2 minutes.

Ingredients Directions

374

PHILLY Sundried Tomato and Garlic Dip

1 (250 g) tub PHILADELPHIA

Cream Cheese Spread

1/2 cup MIRACLE WHIP Dressing

2 tablespoons finely chopped

fresh chives

1 clove garlic, minced

1 teaspoon freshly ground black

pepper

1/2 cup sundried tomatoes

packed in oil, drained, chopped

Mix all ingredients except tomatoes until well blended. Stir in tomatoes.

Serve with Christie Crackers and cut-up fresh vegetables.

Ingredients Directions

375

Chicken, Herb and Garlic Pizza with Balsamic

Greens

1 (11 ounce) package Tyson[®]

Grilled and Ready[™] Fully

Cooked Grilled Chicken Breast

Strips

1/4 teaspoon salt

1/4 teaspoon pepper

1 tablespoon olive oil

1 (10 ounce) can refrigerated pizza

crust

1 (4 ounce) package salad greens

3 tablespoons balsamic

vinaigrette dressing

1 (6.5 ounce) package garlic and

herbs cheese spread

Preheat oven to 450 degrees F. Wash hands. Spread dough on greased baking sheet into 11 x 15-inch rectangle. Bake 10 to 12 minutes or until crisp and deep golden brown. When crust is done,

transfer to cutting board. Cool 1 minute; spread with cheese.

Cook chicken according to package directions.

Toss salad greens with dressing.

Ingredients Directions

376

Roasted Garlic Peppercorn Sauce

1 whole head garlic

1 teaspoon olive oil

2 tablespoons butter

1 1/2 tablespoons all-purpose

flour

1 1/2 cups milk

1/2 teaspoon salt

1 tablespoon ground mixed

peppercorns

1 pinch ground nutmeg

Preheat the oven to 325 degrees F (165 degrees C). Slice off the top third of the head of garlic so the tips of the cloves are exposed. Place in a small baking dish, and add just enough water to cover the bottom of the dish. Drizzle the olive oil over the top of the garlic then cover with a lid or foil. Bake for 45 minutes.

Melt butter in a saucepan over medium heat. Mix together the flour and milk so there are no lumps, and pour into the pan with the butter. Bring to a boil, and cook, stirring constantly until thickened, about 5 minutes. Squeeze the garlic cloves from their skin, and

mash. Stir garlic into the sauce, and season with salt, peppercorns, and nutmeg.

Ingredients Directions

377

Garlic Chicken Fragrant Rice On a Budget

3 cups uncooked jasmine rice

3 cups water

2 tablespoons sesame oil

2 cubes chicken bouillon

1/2 cup olive oil

1 green onion, chopped

2 cloves cloves garlic, smashed

1 (2 inch) piece fresh ginger root,
crushed

1 chicken thigh with skin

Place rice, water, sesame oil, chicken bouillon, olive oil, green onion, garlic and ginger in a rice cooker. Stir, and then place chicken thigh on top. Turn on rice cooker.

When the rice is done, mix the rice so that the oil will be evenly mixed with the rice. Serve.

Ingredients Directions

378

Garlic Top Sirloin Pot Roast

1 teaspoon salt

1 teaspoon freshly ground black

pepper

1 teaspoon paprika

1 (3 pound) top sirloin roast

6 cloves garlic, slivered

6 Yukon Gold potatoes, peeled
and quartered

4 carrots, cut into 2 inch pieces

2 large sweet onions, peeled and
chopped

1/2 cup water

1/2 cup beef broth

3 cubes beef bouillon

1 bay leaf

2 large green bell peppers, cut
into 2 inch pieces

Rub salt, pepper and paprika into the meat. With a small knife, make slits in the roast. Press the garlic slivers into the roast.

Place the potatoes, carrots, and onions in a large slow cooker.

Place meat on top of the vegetables. Pour in water and beef broth, and add bouillon cubes and bay leaf.

Place lid on slow cooker, and cook for 6 hours on High, or 8 hours on Low. During the last half hour of cooking, add the green peppers.

Ingredients Directions

Pickled Garlic

1/2 pound garlic, peeled

1 large red bell pepper, chopped

2 cups distilled white vinegar

2/3 cup white sugar

1/2 teaspoon ground dry mustard

1/2 teaspoon celery seed

Place garlic cloves in a medium bowl, first cutting the large cloves in half. Mix in the red bell pepper.

In a large saucepan over medium high heat, place the distilled white vinegar and white sugar. Wrap ground dry mustard and celery seed in a spice bag, and place in the liquid mixture. Bring to a boil. Boil 5 minutes. Stir in garlic and pepper. Continue boiling 5 minutes.

Remove from heat and discard spice bag.

Place garlic and peppers in sterile containers to within 1 inch of the top. Fill with remaining liquid to within 1/4 inch from the top. Seal and store in the refrigerator approximately three weeks before serving.

Ingredients Directions

380

Gorgonzola-Garlic Dip

8 ounces Gorgonzola cheese,
crumbled

1/3 cup minced red onion

1/2 cup minced fresh parsley

2 cloves garlic, minced
2 tablespoons red wine vinegar
1 tablespoon lemon juice
1/3 cup olive oil

Mix together the Gorgonzola cheese, onion, parsley, and garlic in a bowl until well blended. Whisk together the vinegar, lemon juice, and olive oil in a separate bowl until well blended. Stir the vinegar mixture into the cheese mixture until well blended. Refrigerate at least 4 hours, or longer. Serve at room temperature.

Ingredients Directions

381

Garlic Lemon Butter

1/2 cup butter or margarine,
softened

1 garlic clove, minced

1 teaspoon minced fresh parsley

2 teaspoons grated lemon peel

1/4 teaspoon salt

pepper to taste

In a small bowl, mix all ingredients until smooth. Spread on hot corn on the cob or dab on any cooked vegetables.

Ingredients Directions

382

Garlic Angel Hair Pasta

8 ounces uncooked angel hair

pasta

2 garlic cloves, peeled and halved

1/4 cup butter or margarine

1/4 cup grated Parmesan cheese

1 teaspoon snipped fresh or dried
chives

1/2 teaspoon garlic salt (optional)

Cook pasta according to package directions, adding garlic to the water. Drain; discard garlic.

Place pasta in a serving bowl; add butter. Toss gently until butter is melted. Add Parmesan cheese, chives and garlic salt if desired; toss to coat.

Ingredients Directions

383

Garlic and Dill Salmon

2 (1.5 pound) salmon fillets

1 head garlic, peeled

1 ounce fresh dill, chopped

1/2 cup olive oil

1 teaspoon salt and pepper to
taste

In a food processor, process garlic to a rough mince, add dill and olive oil and pulse a few times to combine.

Lay fish fillets in a baking dish, skin side down. Rub garlic mixture over fish. Refrigerate for 2 hours.

Preheat oven to 375 degrees F (190 degrees F).

Bake in preheated oven for 15 minutes. Do not overcook.

Ingredients Directions

384

Ruben's Garlic Grill Sauce

1/2 cup butter

1/4 cup minced garlic

1/4 cup lemon juice

1/4 cup soy sauce

black pepper to taste

1/2 teaspoon cayenne pepper

(optional)

Melt the butter in a saucepan over medium heat. Stir in the garlic, and cook until the garlic has softened, and turns golden brown, about 5 minutes. Pour in the lemon juice and soy sauce, season with the black pepper and cayenne pepper. Bring to a simmer, then reduce heat to low, and continue simmering for 5 minutes.

To use: Brush Ruben's Garlic Grill Sauce onto red meats, chicken, and fish before and during grilling. It also works well as a marinade.

Ingredients Directions

385

Grilled Prawns with Garlic-Chili Sauce

1 pound jumbo prawns

2 tablespoons cooking oil

2 tablespoons minced garlic

2 tablespoons thinly sliced lemon

grass

5 fresh Thai chile peppers, sliced

thin

1 shallot, sliced thin

2 kaffir lime leaves

1 tablespoon fish sauce, or to

taste

1 lime, juiced

1 tablespoon Thai roasted chilli

paste (nam prik pao)

1 tablespoon torn fresh mint

leaves

Preheat an outdoor grill for medium heat; lightly oil the grate.

Cook the shrimp on the hot grill until they are bright pink on the outside and the meat is no longer transparent in the center, 5 to 10 minutes. Arrange the prawns on a serving platter.

Heat the oil in a skillet over medium heat. Fry the garlic in the hot oil until brown, 7 to 10 minutes. Remove from heat and stir the lemon grass, chile peppers, shallot, lime leaves, fish sauce, lime juice, and chilli paste into the garlic; toss to combine. Spoon the sauce over the prawns. Garnish with the mint to serve.

Ingredients Directions

386

Garlic Alfredo Tilapia

4 tilapia fillets

2 tablespoons olive oil

1 tablespoon Creole seasoning, or
to taste

3 tablespoons butter

2 cloves garlic, minced

1 cup Alfredo sauce

Preheat an oven to 425 degrees F (220 degrees C).

Brush the tilapia fillets with oil on both sides, season with Creole seasoning to taste, then place into a 9x13-inch baking dish.

Bake in the preheated oven until the flesh is no longer translucent, and the fish flakes easily with a fork, about 10 minutes.

Meanwhile, melt the butter in a small saucepan over medium heat.

Stir in the garlic, and cook until the garlic has softened and the aroma has mellowed, about 2 minutes. Stir in the Alfredo sauce and bring to a simmer. Reduce the heat to low, and keep warm until the fish is ready. Pour the sauce over the fish to serve. Sprinkle with additional Creole seasoning if desired.

Ingredients Directions

387

Garlic Spinach Balls

2 cups crushed seasoned stuffing

1 cup finely chopped onion

4 eggs, lightly beaten

3/4 cup butter, melted

1/2 cup grated Parmesan cheese

1 garlic clove, minced

1 1/2 teaspoons dried thyme

1/4 teaspoon salt

1/4 teaspoon pepper

2 (10 ounce) packages frozen

chopped spinach, thawed and

squeezed dry

In a large bowl, combine the first nine ingredients. Stir in spinach until blended. Roll into 1-in. balls. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 15-20 minutes or until golden brown.

Ingredients Directions

388

Garlic Chicken Stir Fry

2 tablespoons peanut oil

6 cloves garlic, minced

1 teaspoon grated fresh ginger

1 bunch green onions, chopped

1 teaspoon salt

1 pound boneless skinless

chicken breasts, cut into strips

2 onions, thinly sliced

1 cup sliced cabbage

1 red bell pepper, thinly sliced

2 cups sugar snap peas

1 cup chicken broth

2 tablespoons soy sauce

2 tablespoons white sugar

2 tablespoons cornstarch

Heat peanut oil in a wok or large skillet. When oil begins to smoke, quickly stir in 2 cloves minced garlic, ginger root, green onions and salt. Stir fry until onion becomes translucent, about 2 minutes. Add chicken and stir until opaque, about 3 minutes. Add remaining 4 cloves minced garlic and stir. Add sweet onions, cabbage, bell pepper, peas and 1/2 cup of the broth/water and cover.

In a small bowl, mix the remaining 1/2 cup broth/water, soy sauce, sugar and cornstarch. Add sauce mixture to wok/skillet and stir until chicken and vegetables are coated with the thickened sauce. Serve immediately, over hot rice if desired.

Ingredients Directions

389

Roasted Eggplant and Garlic Hummus

1 eggplant, cut into 1/2-inch slices

2 tablespoons olive oil

2 cloves garlic, peeled and thinly sliced

1 (15 ounce) can garbanzo beans, drained

1/2 teaspoon salt

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Place the eggplant slices on the prepared baking sheet, and brush them generously with olive oil. Place garlic slices on top of the eggplant.

Bake the eggplant in the preheated oven until soft and golden brown, 15 to 20 minutes.

Place the roasted eggplant slices and garlic into the work bowl of a food processor with the garbanzo beans and salt, and process until smooth.

Ingredients Directions

390

Creamy Garlic Escargot

4 sheets phyllo dough

4 teaspoons butter or margarine,
melted

32 helix snails, without shells

4 egg yolks

1 tablespoon melted butter

2 tablespoons minced garlic

1 quart heavy whipping cream

salt and pepper to taste

Preheat oven to 350 degrees F (175 degrees C). Lightly spray a cupcake pan with non-stick cooking spray.

Place the phyllo dough on a flat surface and brush each sheet with the melted butter. Layer the sheets on top of one another and cut the pile into fours. Push each piece of dough into a cupcake pan,

forming cups with the dough.

Bake the phyllo cups for 10 to 15 minutes, until golden.

Drain the snails and rinse them with running water until the liquid runs clear. In a small bowl, mix together the egg yolks and heavy cream.

Heat a saute pan, add 4 tablespoons of butter, the garlic and then the snails. Saute for a couple of minutes and then add half of the heavy cream mixture. Bring to a boil and season with the salt and pepper. The sauce will thicken while cooling.

Remove the phyllo cups from the muffin tins. Place a phyllo cup on a plate or bowl and put 8 escargot in the cup and flowing out of the cup. Pour the sauce in the cup over the escargot.

Ingredients Directions

391

Garlic Herb Grilled Pork Tenderloin

3 pounds pork tenderloin

1/4 cup olive oil

3 cloves garlic, chopped

1/2 teaspoon chopped fresh

thyme

1/2 tablespoon chopped fresh

rosemary

1 tablespoon salt

2 tablespoons ground black

pepper

Cut a horizontal slit in the pork tenderloin, leaving the halves attached. Rub tenderloin with olive oil.

Insert garlic into the slit and on onto the fatty part of pork. Press thyme and rosemary into slit. Sprinkle tenderloin with salt and pepper.

Preheat an outdoor grill for medium-high heat.

Lightly oil the grill grate. Place pork on grill. Cook approximately 1 hour, turning every 15 minutes, to a minimum internal temperature of 160 degrees F (72 degrees C).

Ingredients Directions

392

Garlic and Artichoke Pizza

1 unbaked pizza crust

3/4 cup spaghetti sauce

1 (6 ounce) jar marinated artichoke

hearts, drained, liquid reserved

1 medium tomato, cut in half and sliced

2 cloves garlic, minced

1 pound shredded Colby-Monterey Jack cheese

Preheat the oven to 450 degrees F (230 degrees C). Prepare pizza crust according to recipe or package instructions. Place on a pizza pan.

Pour the liquid from the artichokes into a small skillet, and bring to

boil over medium heat. Cook for 1 minute, or until the liquid is almost gone. Add garlic, and cook, stirring, for less than a minute. Add artichoke hearts, stir to coat with garlic flavor, then remove from heat, and set aside.

Spread spaghetti sauce over the prepared pizza crust. Sprinkle with cheese, then place the artichoke hearts and garlic over the cheese. Arrange tomato slices evenly over the top.

Bake for 20 minutes in the preheated oven, until crust is puffed and golden, and cheese is melted.

Ingredients Directions

393

Spicy Garlic Salmon

2 cloves garlic, crushed

1 dried red chile pepper

1 tablespoon olive oil

1 teaspoon whole grain mustard

2 tablespoons fresh lime juice

sea salt to taste

freshly ground black pepper

2 (6 ounce) fillets salmon

Preheat oven to 400 degrees F (200 degrees C). Line a medium baking dish with aluminum foil. Lightly grease foil.

With a mortar and pestle, grind together the garlic, chile pepper, and olive oil. Mix into a thick paste with the mustard, lime juice, salt and pepper. Place the salmon fillets in the prepared baking dish,

and coat with the paste mixture.

Bake salmon 25 minutes in the preheated oven, or until fish is easily flaked with a fork.

Ingredients Directions

394

Garlic Chicken with Orzo Noodles

1 cup uncooked orzo pasta

2 tablespoons olive oil

2 cloves garlic

1/4 teaspoon crushed red pepper

2 skinless, boneless chicken

breast halves - cut into bite-size

pieces

salt to taste

1 tablespoon chopped fresh

parsley

2 cups fresh spinach leaves

grated Parmesan cheese for

topping

Bring a large pot of lightly salted water to a boil. Add orzo pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a skillet over medium-high heat, and cook the garlic

and red pepper 1 minute, until garlic is golden brown. Stir in

chicken, season with salt, and cook 2 to 5 minutes, until lightly

browned and juices run clear. Reduce heat to medium, and mix in the parsley and cooked orzo. Place spinach in the skillet. Continue cooking 5 minutes, stirring occasionally, until spinach is wilted.

Serve topped with Parmesan cheese.

Ingredients Directions

395

Grilled Garlic and Herb Shrimp

2 teaspoons ground paprika

2 tablespoons fresh minced garlic

2 teaspoons Italian seasoning

blend

2 tablespoons fresh lemon juice

1/4 cup olive oil

1/2 teaspoon ground black

pepper

2 teaspoons dried basil leaves

2 tablespoons brown sugar,

packed

2 pounds large shrimp (21-25 per

pound), peeled and deveined

Whisk the paprika, garlic, Italian seasoning, lemon juice, olive oil, pepper, basil, and brown sugar together in a bowl until thoroughly blended. Stir in the shrimp, and toss to evenly coat with the marinade. Cover and refrigerate at least 2 hours, turning once.

Preheat an outdoor grill for medium-

high heat. Lightly oil grill grate,

and place about 4 inches from heat source.

Remove shrimp from marinade, drain excess, and discard marinade.

Place shrimp on preheated grill and cook, turning once, until opaque in the center, 5 to 6 minutes. Serve immediately.

Ingredients Directions

396

Garlic and Ranch Turkey Burgers

1 pound ground turkey

1 (1 ounce) package ranch

dressing mix

1 egg

3 cloves garlic, minced

1/4 cup Worcestershire sauce

seasoned salt and pepper to taste

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Knead together the turkey, ranch mix, egg, garlic, Worcestershire sauce, seasoned salt, and pepper in a bowl until evenly combined; divide into 4 equal portions and form into patties.

Cook on the preheated grill about 5 minutes per side for well done.

An instant-read thermometer inserted into the center should read 165 degrees F (74 degrees C).

Ingredients Directions

397

Garlic Cheese Logs

1 pound shredded sharp Cheddar
cheese

1 (8 ounce) package cream
cheese, softened

1 cup chopped pecans

2 tablespoons mayonnaise

2 tablespoons lemon juice

2 cloves garlic, chopped

1/2 teaspoon paprika

In a medium bowl, mix the Cheddar cheese, cream cheese, pecans, mayonnaise, lemon juice and garlic. Form into 2 or 3 logs. Sprinkle each log with paprika. Chill the logs until firm, about 2 hours.

Slice each log into rounds as needed, and serve with crackers.

Ingredients Directions

398

Garlic-Cheese Flat Bread

1 (13.8 ounce) package
refrigerated pizza crust

1/4 cup butter or margarine,
melted

4 garlic cloves, minced

1 tablespoon minced fresh basil

1 cup shredded Cheddar cheese

1/2 cup grated Romano cheese

1/4 cup grated Parmesan cheese

Press dough onto a greased 15-in. x 10-in. x 1-in. baking pan. In a small bowl, combine butter, garlic and basil; drizzle over dough.

Sprinkle with the cheeses. Bake at 400 degrees F for 10-12 minutes

or until crisp. Cut into squares. Serve warm.

Ingredients Directions

399

Broiled Chicken with Roasted Garlic Sauce

1 medium head garlic

1 tablespoon olive oil

4 skinless, boneless chicken
breasts

1/2 cup white wine

2 tablespoons butter

1 cup milk

1 tablespoon all-purpose flour

1/4 cup grated Parmesan cheese

1 tablespoon chopped fresh
parsley

Preheat oven to 400 degrees F (200 degrees C).

Slice the top of the head of garlic, just enough to remove paper and expose the tops of the cloves. Drizzle with olive oil and roast in

preheated oven, either in a clay garlic roaster or wrapped in aluminum foil. Roast for 20 minutes or until cloves are soft and slip from skins when pushed. Change oven setting to broil (375 degrees F, 190 degrees C). Let garlic cool.

To prepare chicken, place in a 9x13 inch baking dish and splash both sides with white wine. Broil for 25 minutes or until chicken is cooked through and juices run clear.

Meanwhile, place butter or margarine and milk in a large skillet and heat over medium heat until warm. Stir in the flour and cheese. Stir over medium heat until sauce begins to thicken. Slip cooled garlic cloves from skin and add to the sauce (if desired, mince first). Add chopped parsley. Bring nearly to a boil; reduce heat and stir to control thickening. If desired, pour sauce over cooked rice or pasta and top with broiled chicken. Enjoy!

Ingredients Directions

400

Philly Cheesesteak Sandwich with Garlic Mayo

1 cup mayonnaise

2 cloves garlic, minced

1 tablespoon olive oil

1 pound beef round steak, cut into
thin strips

2 green bell peppers, cut into 1/4
inch strips

2 onions, sliced into rings

salt and pepper to taste

4 hoagie rolls, split lengthwise and
toasted

1 (8 ounce) package shredded
mozzarella cheese

1 teaspoon dried oregano

In a small bowl, combine mayonnaise and minced garlic. Cover, and refrigerate. Preheat oven to 500 degrees F (260 degrees C).

Heat oil in a large skillet over medium heat. Saute beef until lightly browned. Stir in green pepper and onion, and season with salt and pepper. Saute until vegetables are tender, and remove from heat.

Spread each bun generously with garlic mayonnaise. Divide beef mixture into the buns. Top with shredded cheese, and sprinkle with oregano. Place sandwiches on a baking pan.

Heat sandwiches in preheated oven, until cheese is melted or slightly browned.

Ingredients Directions

401

Monica's Japanese Garlic Dollop Shrimp

3/4 cup mayonnaise

2 tablespoons soy sauce

2 tablespoons mirin

2 cloves garlic, minced

2 tablespoons dried minced onion

1/4 teaspoon onion powder

1 teaspoon curry powder
1 teaspoon ground turmeric
1 teaspoon dried basil
1 tablespoon cayenne pepper
1/4 teaspoon salt
1/2 cup seasoned dry bread
crumbs
16 peeled and deveined jumbo
shrimp, tails still attached
2 tablespoons sesame oil
1/4 cup water

Stir together the mayonnaise, soy sauce, mirin, minced garlic, dried minced onion, onion powder, curry powder, turmeric, basil, cayenne pepper, and salt in a bowl. Fold in the bread crumbs until evenly moistened. Cover, and refrigerate at least an hour.

Cut each shrimp along the back and open the halves like a book.

Place a hearty dollop of the mayonnaise mixture onto each shrimp, and spread over the top to completely cover. Heat the sesame oil in a large skillet over high heat until it begins to smoke. Place the shrimp in the pan, mayonnaise-side up, and add the water. Cover,

and steam until the shrimp are no longer transparent, 2 1/2 to 3 minutes.

Ingredients Directions

Thick-Style Lebanese Garlic Sauce

1 head garlic, minced

1 tablespoon sea salt

1/2 cup fresh lemon juice

1 cup vegetable oil

1 cup olive oil (not extra virgin)

Place the garlic, salt, lemon juice, vegetable oil, and olive oil in a quart-

sized jar. Submerge an immersion blender in the mixture to

the bottom of the jar. Mix with the blender resting on the bottom of the jar until the ingredients thicken, 1 to 2 minutes. Angle the mixer to pull ingredients from the sides of the jar and lift it toward the top to better combine. Continue blending until the mixture reaches a texture similar to mayonnaise.

Ingredients Directions

403

Chicken with 40 Cloves of Garlic

2 tablespoons butter

1 tablespoon olive oil

1 whole chicken

40 cloves garlic

1/4 cup water

2 tablespoons lemon juice

1 teaspoon salt

1/2 teaspoon dried thyme

1/4 teaspoon ground black
pepper

Preheat an oven to 350 degrees F (175 degrees C).

Melt the butter with the olive oil in a large Dutch oven over medium high heat. Add the chicken to the Dutch oven and brown on all sides in the butter and oil, 5 to 10 minutes. Remove the chicken to a cutting board.

Drain all but 2 tablespoons of liquid from the pan; stir the garlic cloves into the reserved liquid. Return the chicken to the pan; sprinkle the water, lemon juice, salt, thyme, and black pepper over the chicken; cover tightly.

Bake the chicken in the preheated oven until no longer pink at the bone and the juices run clear, about 90 minutes. An instant-read thermometer inserted into the thickest part of the thigh should read 180 degrees F (82 degrees C). Remove the chicken from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

Ingredients Directions

404

Orange Garlic Spareribs

4 pounds pork spareribs

Salt and pepper

1 cup orange juice

1 cup red wine vinegar

2/3 cup ketchup

2/3 cup soy sauce

1/2 cup honey

1 teaspoon ground mustard

1 teaspoon paprika

1/2 teaspoon hot pepper sauce

1 garlic clove, minced

Place ribs in a 13-in. x 9-in. x 2-in. baking pan; season with salt and

pepper. Cover tightly with foil; bake at 350 degrees F for 45 minutes. Drain off any fat. In a saucepan, combine the remaining ingredients; bring to a boil. Pour over ribs. Bake, uncovered, for 45-60 minutes or until ribs are tender, basting frequently.

Ingredients Directions

405

Roasted Pork Chops with Tomatoes, Mushrooms,
and Garlic Sauce

1 pound roma tomatoes,
quartered

1 pound sliced button mushrooms

5 cloves garlic, chopped

2 tablespoons extra virgin olive oil

salt and pepper to taste

Spice Rub

1 teaspoon salt

1/2 teaspoon ground black

pepper

1/4 teaspoon ground cumin

1/4 teaspoon ground coriander

1/4 teaspoon dried oregano

leaves

1/4 teaspoon dried marjoram

leaves

1/4 teaspoon dried thyme leaves

1/4 teaspoon dried rosemary,

crushed

1/4 teaspoon dried sage leaves,

crushed

1/4 teaspoon dried basil leaves

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/4 teaspoon ground paprika

1/4 teaspoon white sugar

1/4 teaspoon crushed red pepper

2 1/4 pounds pork chops

Preheat an oven to 425 degrees F (220 degrees C).

In a 9x13 inch baking dish, toss tomatoes, mushrooms, garlic, and olive oil with salt and pepper to taste. Mix lightly with hands to coat all ingredients with oil, and spread the tomato-mushroom mixture to

the edges of the dish, leaving the center free for the pork chops.

Combine 1 teaspoon salt, 1/2 teaspoon black pepper, cumin, ground coriander, oregano, marjoram, thyme, rosemary, sage, basil, garlic powder, onion powder, ground paprika, sugar, and crushed red pepper in a bowl to make a spice rub.

Sprinkle the pork chops with the spice rub, working the rub well into both sides of the meat. Place pork chops in the center of the baking dish, surrounded by the tomato and mushroom mixture.

Roast in preheated oven until the pork is no longer pink in the center and mushrooms are tender, about 45 to 50 minutes. An

instant-

read thermometer inserted into the center of a chop should

read 160 degrees F (70 degrees C). Transfer pork chops to a

serving dish and top with roasted tomato-mushroom mixture and all

pan juices to serve.

Ingredients Directions

406

Roasted Tomatoes with Garlic

4 cups grape tomatoes

4 cloves garlic, sliced

2 tablespoons olive oil

salt and pepper to taste

Preheat an oven to 450 degrees F (230 degrees C). Place a piece of aluminum foil over a baking sheet.

Place the tomatoes and garlic into a mixing bowl. Drizzle with olive oil, and toss until evenly coated. Season to taste with salt and

pepper, then spread evenly onto the prepared baking sheet.

Bake the grape tomatoes in the preheated oven until the skins pop and start to brown, 15 to 20 minutes.

Ingredients Directions

407

Lemon Garlic Mushrooms

1/4 cup lemon juice

3 tablespoons minced fresh

parsley

2 tablespoons olive or vegetable

oil

3 garlic cloves, minced

Pepper to taste

1 pound large fresh mushrooms

In a small bowl, combine the first five ingredients; set aside.

Grill mushrooms, covered, over medium-hot heat for 5 minutes.

Brush generously with lemon mixture. Turn mushrooms; grill 5-8

minutes longer or until tender. Brush with remaining lemon mixture before serving.

Ingredients Directions

408

Roasted Asparagus and Garlic

12 cloves garlic

2 tablespoons olive oil

1/4 cup white wine

3 cups diagonally sliced

asparagus

6 sprigs fresh thyme

Preheat the oven to 350 degrees F (175 degrees C).

Tear off 6 large pieces of foil. Divide garlic, olive oil, wine, asparagus, and thyme and arrange them on each piece of foil. Fold over each foil packet to seal. Place the packets on a baking sheet and roast for 20 to 25 minutes until the asparagus is tender, but still a little crisp. Carefully open packets and serve asparagus with juices poured on top.

Ingredients Directions

409

Amy's Garlic Egg Chicken

1 egg yolk

6 cloves garlic, chopped

4 skinless, boneless chicken

breast halves

6 tablespoons butter

1 cup dry bread crumbs

1 cup grated Parmesan cheese

1 tablespoon dried parsley

1 tablespoon garlic powder

1/2 tablespoon salt

1 tablespoon ground black pepper

In a glass dish, beat egg yolk with garlic. Place chicken in egg mixture, and turn to coat. Cover dish and refrigerate for at least 4 hours, or overnight if possible.

Preheat oven to 400 degrees F (200 degrees C).

Melt butter and pour into the bottom of a 9x13 inch baking dish. Mix together the bread crumbs, Parmesan cheese, parsley, garlic powder, salt and pepper. Dip marinated chicken in crumb mixture. Place coated chicken in baking dish, and pour remaining egg mixture over.

Bake in preheated oven for 15 to 20 minutes on each side, or until chicken is no longer pink and juices run clear.

Ingredients Directions

410

Garlic Ranch Chicken

4 skinless, boneless chicken

breasts

1 cup fat free ranch dressing

2 tablespoons chopped garlic

1 tablespoon chopped fresh basil

Combine the dressing, garlic and basil in a large resealable plastic bag. Add chicken pieces, turning them to coat. Squeeze out air and seal bag. Place in refrigerator for 1/2 hour.

Preheat grill to medium heat.

Grill chicken breasts for 6 to 8 minutes on each side, turning occasionally, until juices run clear when pierced with a fork.

Ingredients Directions

411

Herb Garlic Loaf

1 1/8 cups water (70 to 80

degrees F)

4 1/2 teaspoons butter or stick

margarine, softened

1/2 teaspoon salt

3 cups bread flour

1 (1 ounce) package savory herb

with garlic soup mix

4 1/2 teaspoons nonfat dry milk

powder

1 tablespoon sugar

2 1/4 teaspoons active dry yeast

In a bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Ingredients Directions

412

Garlic Prawns

1/2 cup olive oil

1 tablespoon Dijon mustard

3 cloves garlic, minced

1 lemon, juiced

1 orange, juiced

1 teaspoon dried basil, or to taste

2 tablespoons white wine

(optional)

30 tiger prawns, peeled and

deveined

In a glass dish, mix together the olive oil, mustard, garlic, lemon juice, orange juice, basil and white wine. Add the prawns, and stir to coat. Cover, and let marinate for 1 hour.

Heat an outdoor grill to high heat.

Thread prawns onto skewers. Grill for 3 to 5 minutes, turning once, until pink.

Ingredients Directions

413

Slow Cooker Lemon Garlic Chicken II

1 teaspoon dried oregano

1/2 teaspoon salt

1/4 teaspoon ground black

pepper

2 pounds skinless, boneless

chicken breast halves

2 tablespoons butter

1/4 cup water

3 tablespoons fresh lemon juice

2 cloves garlic, minced

1 teaspoon chicken bouillon
granules

1 teaspoon chopped fresh parsley

In a bowl, mix the oregano, salt, and pepper. Rub the mixture into chicken. Melt the butter in a skillet over medium heat. Brown chicken in butter for 3 to 5 minutes on each side. Place chicken in a slow cooker.

In the same skillet, mix the water, lemon juice, garlic, and bouillon. Bring the mixture to boil. Pour over the chicken in the slow cooker. Cover, and cook on High for 3 hours, or Low for 6 hours. Add the parsley to the slow cooker 15 to 30 minutes before the end of the cook time.

Ingredients Directions

414

Garlic Cheese Bread

1 (8 ounce) package cream
cheese, softened

1/4 cup sour cream

1/4 cup grated Parmesan cheese

2 tablespoons mayonnaise

2 tablespoons minced fresh
parsley

1 tablespoon minced green onions

6 cloves garlic, minced

1 (1 pound) loaf French bread, cut
into 1 inch slices

In a mixing bowl, combine the first seven ingredients. Beat until blended. Spread on one side of each slice of bread and place on ungreased baking sheets. Broil 4 in. from the heat for 3 minutes or until cheese is melted and lightly browned.

Ingredients Directions

415

Cheese Tortellini with Prego® Roasted Garlic and
Herb Sauce

2 tablespoons olive oil

2 cloves garlic, cut in half

1 pound bulk pork sausage

3 cups Prego® Roasted Garlic &

Herb Italian Sauce

1 cup frozen peas

3/4 cup heavy cream

16 ounces uncooked frozen

cheese tortellini

1 (10 ounce) package Pepperidge

Farm® Five Cheese Garlic Bread

1/2 cup grated Parmesan cheese

Preheat the oven to 400 degrees F for the bread.

Heat the oil in a 12-inch skillet over medium heat. Add the garlic

and cook until it's golden brown. Remove the garlic from the skillet and reserve. Add the sausage and cook until it's well browned, stirring often.

Stir the sauce in the skillet and heat to a boil. Stir in the garlic, peas and cream. Reduce the heat to low. Cook and stir for 5 minutes or until the mixture is hot and bubbling.

Cook the tortellini according to the package directions. Drain the tortellini well in a colander.

Meanwhile, bake the bread according to the package directions.

Stir the tortellini in the skillet. Sprinkle with the cheese. Cut the bread into 2-inch diagonal slices. Serve the bread with the tortellini.

Ingredients Directions

416

Garlic Oyster Linguini

1/4 cup butter

8 ounces fresh mushrooms,
quartered

1 teaspoon Cajun seasoning

1 teaspoon minced garlic

24 shucked oysters, quartered

1/2 cup whole corn kernels,
blanched

2/3 cup French-style green beans,
chopped

2 tablespoons chopped pimento

peppers

1/2 cup seafood stock

10 ounces fresh linguine pasta

2 tablespoons butter

2 tablespoons all-purpose flour

2 tablespoons chopped fresh

parsley

3 tablespoons thinly sliced green

onion

4 ounces crabmeat

In a small saucepan, melt 2 tablespoons butter or margarine. Stir in flour to make a paste. Set roux aside.

Saute mushrooms, Cajun spice, and garlic in 1/4 cup butter or margarine over medium-high heat for 2 minutes. Add oysters, corn, string beans, and pimento. Saute for 1 1/2 minutes. Add stock and linguine, and bring to a slight simmer.

Fold in roux until sauce thickens, then reduce heat. Fold in parsley and scallions. Fold in lump crabmeat, and heat through. Serve immediately.

Ingredients Directions

417

Grilled Garlic Potatoes

6 medium baking potatoes,

peeled and thinly sliced
1 large white onion, sliced
3 tablespoons butter, sliced
3 cloves garlic, minced
1 teaspoon chopped fresh parsley
salt and pepper to taste
1 cup shredded Cheddar cheese

Preheat grill for high heat.

Arrange potato slices, separated by onion and butter slices, on a large piece of aluminum foil. Top with garlic, and season with parsley, salt, and pepper. Tightly seal potatoes in the foil.

Place on the preheated grill, and cook 20 minutes, turning once, or until potatoes are tender.

Sprinkle potatoes with Cheddar cheese, reseal foil packets, and continue cooking 5 minutes, until cheese is melted.

Ingredients Directions

418

Garlic Red Potatoes

2 pounds red potatoes, quartered

1/4 cup butter, melted

2 teaspoons minced garlic

1 teaspoon salt

1 lemon, juiced

1 tablespoon grated Parmesan
cheese

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in an 8x8 inch baking dish.

In a small bowl combine melted butter, garlic, salt and lemon juice; pour over potatoes and stir to coat. Sprinkle Parmesan cheese over potatoes.

Bake, covered, in preheated oven for 30 minutes. Uncover and bake an additional 10 minutes, or until golden brown.

Ingredients Directions

419

Roasted Garlic Lemon Broccoli

2 heads broccoli, separated into florets

2 teaspoons extra-virgin olive oil

1 teaspoon sea salt

1/2 teaspoon ground black

pepper

1 clove garlic, minced

1/2 teaspoon lemon juice

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, toss broccoli florets with the extra virgin olive oil, sea salt, pepper and garlic. Spread the broccoli out in an even layer on a baking sheet.

Bake in the preheated oven until florets are tender enough to pierce the stems with a fork, 15 to 20 minutes. Remove and transfer to a serving platter. Squeeze lemon juice liberally over the broccoli

before serving for a refreshing, tangy finish.

Ingredients Directions

420

Creamy Mushroom-Garlic Chicken

1 tablespoon vegetable oil

4 skinless, boneless chicken

breasts

1 (10.75 ounce) can Campbell's®

Condensed Cream of Mushroom

with Roasted Garlic Soup

1/2 cup milk

Heat oil in skillet. Add chicken and cook until browned.

Add soup and milk. Heat to a boil. Cover and cook over low heat 5 minutes or until done.

Ingredients Directions

421

Garlic-Tarragon Cream Sauce

1/2 cup margarine

4 cloves garlic, crushed

1/4 cup minced onion

1 tablespoon dried tarragon

1/2 cup dry white wine

3 cups half and half

1 cup grated Parmesan cheese

1/4 cup all-purpose flour

1/2 cup cold water

salt and pepper to taste

Melt the margarine in a large saucepan over medium-low heat. Stir

in the garlic, onion, and tarragon; cook until the onion has softened, about 5 minutes. Add white wine, and cook for 5 minutes. Pour in half and half and Parmesan cheese; increase heat to medium-high

and bring to a simmer.

Whisk the flour into the water, dissolving any lumps. When the sauce has come to a boil, stir in the flour mixture to thicken to desired consistency. Season to taste with salt and pepper.

Ingredients Directions

422

Ranch Garlic Bread

1 cup butter or margarine,
softened

2 tablespoons dry ranch salad
dressing mix

2 teaspoons garlic powder

1 (1 pound) loaf French bread,
halved lengthwise

In a small mixing bowl, combine butter, dressing mix and garlic powder; beat until combined. Spread over cut sides of bread. Place on a baking sheet. broil 4-6-in. from the heat for 3-4 minutes or until

golden brown.

Ingredients Directions

423

Chicken Garlic Pizza

1 skinless, boneless chicken
breast half

2 tablespoons butter or margarine,
softened

2 cloves garlic, minced

2 tablespoons chopped green
onion

1/2 teaspoon dried basil

1 (10 ounce) can refrigerated pizza
crust dough

2 roma (plum) tomatoes, diced

1/2 cup chopped fresh cilantro

1/2 cup ricotta cheese

1/4 cup grated Parmesan cheese

Place the chicken breast in a saucepan with enough water to cover.

Bring to a boil, and cook until no longer pink, about 20 minutes.

Drain and cool slightly, then cut into strips.

Meanwhile, in a small skillet over medium heat, melt the butter with garlic, onion and basil. Pour into a chilled dish to cool, and refrigerate until set.

Preheat the oven to 350 degrees F (175 degrees C).

Roll out the pizza dough, place onto a pizza pan or other baking sheet, and spread the herb butter over the surface using the back of a spoon. Arrange chicken on top, then dot with ricotta cheese. Top with tomato slices, cilantro and Parmesan cheese.

Bake for 15 to 20 minutes in the preheated oven, until crust is browned and center is cooked through.

Ingredients Directions

424

Chicken with Garlic, Basil, and Parsley

1 tablespoon dried parsley,

divided

1 tablespoon dried basil, divided

4 skinless, boneless chicken

breast halves

4 cloves garlic, thinly sliced

1/2 teaspoon salt

1/2 teaspoon crushed red pepper

flakes

2 tomatoes, sliced

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 inch baking dish with cooking spray.

Sprinkle 1 teaspoon parsley and 1 teaspoon basil evenly over the bottom of the baking dish. Arrange chicken breast halves in the dish, and sprinkle evenly with garlic slices. In a small bowl, mix the remaining 2 teaspoons parsley, remaining 2 teaspoons basil, salt,

and red pepper; sprinkle over the chicken. Top with tomato slices. Bake covered in the preheated oven 25 minutes. Remove cover, and continue baking 15 minutes, or until chicken juices run clear.

Ingredients Directions

425

Garlic Mashed Potatoes and Beef Bake

1 pound ground beef

1 (10.75 ounce) can Campbell's®

Condensed Cream of Mushroom

with Roasted Garlic Soup

1 tablespoon Worcestershire

sauce

1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots), thawed

2 cups water

3 tablespoons margarine or butter

3/4 cup milk

2 cups Idahoan® Original Mashed Potatoes

Cook beef in skillet until browned. Pour off fat.

Mix beef, 1/2 can soup, Worcestershire and vegetables in 2-quart shallow baking dish.

Mix water, margarine and remaining soup in saucepan. Heat to a boil. Remove from heat. Stir in milk. Slowly stir in potatoes. Spoon

potatoes over beef mixture.

Bake at 400 degrees F 20 minutes or until hot.

Ingredients Directions

426

Chicken, Garlic, and Sundried Tomato Pasta

1 (16 ounce) package farfalle

pasta

1/2 cup butter

3 cloves garlic, minced

1 (10.75 ounce) can condensed

cream of chicken soup

1/2 cup milk

1 tablespoon dried parsley

1/2 teaspoon salt

1/4 teaspoon ground black

pepper

3 cooked skinless, boneless

chicken breast halves, cut into

bite-size pieces

1/3 cup sun-dried tomatoes,

rehydrated in water

2 tablespoons grated Romano

cheese

In a large pot with boiling salted water cook farfalle pasta until al dente. Drain.

Meanwhile, melt butter in a large saucepan. Add garlic cloves and cook until garlic browns. Add the cream of chicken soup and milk, stirring until smooth. Stir in the dried parsley, salt, and ground fresh pepper. Let simmer for 2 to 3 minutes. Add bite size chicken pieces and hydrated sun dried tomatoes. Simmer for 6 to 8 minutes. Mix in grated Romano cheese.

Toss cooked and drained pasta with chicken sauce. Serve warm.

Ingredients Directions

427

Rosemary Garlic Rub

1 tablespoon ground black pepper

1 tablespoon kosher salt

3 tablespoons chopped fresh
rosemary

1 tablespoon dried rosemary

8 cloves garlic, diced

1/3 cup olive oil

In a small bowl, mix black pepper, kosher salt, fresh rosemary, dried rosemary and garlic. Gradually stir in enough olive oil to form a thick paste. Rub into desired meats before grilling.

Ingredients Directions

428

Garlic Shrimp and Pasta

2 tablespoons cornstarch

1 3/4 cups Swanson® Chicken

Broth

2 cloves garlic, minced

3 tablespoons chopped fresh
parsley

2 tablespoons lemon juice

1/8 teaspoon ground red pepper

1 pound medium shrimp, shelled
and deveined

4 cups hot cooked thin spaghetti,
cooked without salt

Mix cornstarch, broth, garlic, parsley, lemon juice and red pepper in
saucepan. Heat to a boil. Cook and stir until mixture boils and
thickens.

Add shrimp. Cook 5 minutes or until shrimp is done. Toss with
spaghetti.

Ingredients Directions

429

Sauteed Mushrooms in Garlic

1 tablespoon butter

2 pounds sliced fresh mushrooms

4 cloves garlic, minced

1 teaspoon dried basil

1 cup red wine

Heat the butter in a skillet over medium heat. Add the mushrooms
and garlic; cook and stir until the mushrooms are a light golden

brown, about 10 minutes. Stir in the basil.

Reduce heat to low, and pour the wine into the skillet. Simmer until most of the wine has evaporated. Serve immediately.

Ingredients Directions

430

Garlic Spread

1 (8 ounce) package cream

cheese, softened

1/2 cup butter, softened

2 tablespoons chopped fresh

parsley

2 tablespoons chopped onion

1 clove garlic, minced

In a medium mixing bowl combine cream cheese and butter, mixing until well blended. Add parsley, onion and garlic and mix well.

Refrigerate for 1 to 3 hours. The mixture becomes more flavorful the longer it chills.

Ingredients Directions

431

Easy Garlic-Lemon Scallops

3/4 cup butter

3 tablespoons minced garlic

2 pounds large sea scallops

1 teaspoon salt

1/8 teaspoon pepper

2 tablespoons fresh lemon juice

Melt butter in a large skillet over medium-high heat. Stir in garlic,

and cook for a few seconds until fragrant. Add scallops, and cook for several minutes on one side, then turn over, and continue cooking until firm and opaque.

Remove scallops to a platter, then whisk salt, pepper, and lemon juice into butter. Pour sauce over scallops to serve.

Ingredients Directions

432

Fried Garlic Pita

2 tablespoons butter, divided

1 tablespoon olive oil

2 tablespoons fresh lemon juice,
divided

2 tablespoons finely chopped
garlic

1/2 tablespoon garlic powder

2 small (4 inch) pita bread rounds,
cut in half

Melt 1 tablespoon butter in a skillet over low heat. Mix in the olive oil, 1/2 the lemon juice, garlic, and garlic powder.

Place the pita bread in the skillet, and top with remaining butter and lemon juice. Cook 10 minutes, turning often, until golden brown.

Ingredients Directions

Turkey Meatballs in Garlic Sauce

2 tablespoons milk

1/2 teaspoon Worcestershire
sauce

2 drops hot pepper sauce

1/2 cup finely crushed butter-
flavored crackers

1 tablespoon minced fresh parsley

1/4 teaspoon salt

1/8 teaspoon pepper

1/2 pound lean ground turkey

1 cup V-8 juice

1/4 cup chicken broth

2 garlic cloves, minced

Hot cooked rice

In a large bowl, combine the first seven ingredients. Crumble turkey over mixture and mix well. Shape into six meatballs. Place in a greased 9-in. pie plate. Bake, uncovered, at 400 degrees F for 10 minutes.

Meanwhile, in a small bowl, combine the V8 juice, broth and garlic. Turn meatballs; spoon sauce over top. Reduce heat to 350 degrees F. Bake 20 minutes longer, basting every 5 minutes. Serve over rice.

Ingredients Directions

Garlic-Herb Red Snapper

2 tablespoons lemon juice

4 (6 ounce) fillets red snapper or
orange roughy

2 teaspoons grated lemon peel

1/2 teaspoon salt

1/2 teaspoon garlic powder

1/2 teaspoon dried chervil

1/4 teaspoon dill weed

1/4 teaspoon pepper

Spoon lemon juice over both sides of fillets. Combine the lemon peel and seasonings; sprinkle over fillets.

If grilling the fish, coat grill rack with nonstick cooking spray before starting the grill. Grill fish, uncovered, over medium heat or broil 4-6

in. from the heat for 3 minutes on each side or until fish flakes easily with a fork.

Ingredients Directions

435

Garlic Linguine

1 (8 ounce) package linguini pasta

2 tablespoons olive oil

1 tablespoon minced garlic

1 tablespoon dried basil

1 tablespoon dried oregano

1 teaspoon dried thyme

2 cups chopped tomatoes

Cook pasta in a large pot of boiling water until done. Drain.

Meanwhile, heat oil in large saucepan. Add garlic and cook 2

minutes, stirring constantly. Crush herbs, and add to the garlic.

Add linguine. Heat through, stirring frequently. Fold in tomatoes.

Serve.

Ingredients Directions

436

Garlic Lover's Chicken

1/2 cup dry bread crumbs

1/3 cup grated Parmesan cheese

2 tablespoons minced fresh

parsley

1/2 teaspoon salt (optional)

1/8 teaspoon pepper

1/4 cup milk

6 boneless, skinless chicken

breast halves

1/4 cup butter or margarine,

melted

1 garlic clove, minced

2 tablespoons lemon juice

Paprika

In a large resealable plastic bag, combine the first five ingredients.

Place milk in a shallow bowl. Dip chicken in milk, then shake in the crumb mixture. Place in a greased 13-in. x 9-in. x 2-in. baking dish.

Combine the butter, garlic and lemon juice; drizzle over the chicken. Sprinkle with paprika.

Bake, uncovered, at 350 degrees for 25-30 minutes or until the juices run clear.

Ingredients Directions

437

Garlic Cauliflower

8 cups cauliflowerets

5 cloves garlic, minced

1 tablespoon butter

2 tablespoons reduced sodium

chicken broth

1/8 teaspoon salt

1/8 teaspoon pepper

Place cauliflower in a steamer basket. Place in a saucepan over 1 in. of water; bring to a boil. Cover and steam for 9-11 minutes or until crisp-tender.

Meanwhile, in a small nonstick skillet, saute garlic in butter for about 2 minutes or until tender. Stir in broth. Drain cauliflower and transfer to a serving bowl. Pour butter mixture over cauliflower. Sprinkle with salt and pepper; toss to coat evenly. Serve immediately.

Ingredients Directions

Grilled Garlic Artichokes

2 large artichokes

1 lemon, quartered

3/4 cup olive oil

4 cloves garlic, chopped

1 teaspoon salt

1/2 teaspoon ground black

pepper

Fill a large bowl with cold water. Squeeze the juice from one lemon wedge into the water. Trim the tops from the artichokes, then cut in half lengthwise, and place halves into the bowl of lemon water to prevent them from turning brown.

Bring a large pot of water to a boil. Meanwhile, preheat an outdoor grill for medium-high heat.

Add artichokes to boiling water, and cook for about 15 minutes.

Drain. Squeeze the remaining lemon wedges into a medium bowl.

Stir in the olive oil and garlic, and season with salt and pepper.

Brush the artichokes with a coating of the garlic dip, and place them on the preheated grill. Grill the artichokes for 5 to 10 minutes, basting with dip and turning frequently, until the tips are a little charred. Serve immediately with the remaining dip.

Ingredients Directions

Garlic-Chive Mashed Potatoes

3 1/2 pounds russet potatoes,

peeled and quartered

3 cloves garlic, peeled

1/8 teaspoon paprika

1 1/2 cups fat-free sour cream

1 cup reduced-sodium chicken

broth, warmed

2 tablespoons minced chives

1 teaspoon salt

1/4 teaspoon pepper

Place the potatoes, garlic and paprika in a large saucepan or Dutch

oven; cover with water. Bring to a boil. Reduce heat; cover and

cook for 15-

20 minute or until potatoes are tender. Drain. In a large

mixing bowl, beat the potatoes and garlic. Add sour cream, broth, chives, salt and pepper; beat until smooth.

Ingredients Directions

440

Garlic Butter

1 cup butter, softened

1 tablespoon minced garlic

1/4 cup grated Parmesan cheese

1 tablespoon garlic salt

1 teaspoon Italian seasoning

1/2 teaspoon ground black

pepper

1/4 teaspoon ground paprika

In a small bowl, combine softened butter, minced garlic and parmesan cheese. Season with garlic salt, Italian seasoning, pepper and paprika. Mix until smooth.

Ingredients Directions

441

Garlic Herb Grilled Chicken

1 (14 ounce) can Swanson®

Seasoned Chicken Broth with

Roasted Garlic

4 skinless, boneless chicken

breasts

Pour broth into shallow nonmetallic dish. Add chicken and turn to coat. Cover and refrigerate 15 minutes. Remove chicken from broth. Grill chicken 15 minutes. or until done, turning and brushing often with broth. Discard remaining broth.

Ingredients Directions

442

Fried Cabbage with Bacon, Onion, and Garlic

6 slices bacon, chopped

1 large onion, diced

2 cloves garlic, minced

1 large head cabbage, cored and sliced

1 tablespoon salt, or to taste

1 teaspoon ground black pepper

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/8 teaspoon paprika

Place the bacon in a large stockpot and cook over medium-high heat until crispy, about 10 minutes. Add the onion and garlic; cook and stir until the onion caramelizes; about 10 minutes. Immediately stir in the cabbage and continue to cook and stir another 10 minutes. Season with salt, pepper, onion powder, garlic powder, and paprika. Reduce heat to low, cover, and simmer, stirring occasionally, about 30 minutes more.

Ingredients Directions

443

Slow Cooker Honey Garlic Chicken

1 tablespoon vegetable oil

10 boneless, skinless chicken
thighs

3/4 cup honey

3/4 cup lite soy sauce

3 tablespoons ketchup

2 cloves garlic, crushed

1 tablespoon minced fresh ginger
root

1 (20 ounce) can pineapple tidbits,

drained with juice reserved

2 tablespoons cornstarch

1/4 cup water

Heat oil in a skillet over medium heat, and cook chicken thighs just until evenly browned on all sides. Place thighs in a slow cooker.

In a bowl, mix honey, soy sauce, ketchup, garlic, ginger, and reserved pineapple juice. Pour into the slow cooker.

Cover, and cook 4 hours on High. Stir in pineapple tidbits just before serving.

Mix the cornstarch and water in a small bowl. Remove thighs from slow cooker. Blend the cornstarch mixture into remaining sauce in the slow cooker to thicken. Serve sauce over the chicken.

Ingredients Directions

444

Spicy Garlic Lime Chicken

3/4 teaspoon salt

1/4 teaspoon black pepper

1/4 teaspoon cayenne pepper

1/8 teaspoon paprika

1/4 teaspoon garlic powder

1/8 teaspoon onion powder

1/4 teaspoon dried thyme

1/4 teaspoon dried parsley

4 boneless, skinless chicken

breast halves

2 tablespoons butter

1 tablespoon olive oil

2 teaspoons garlic powder

3 tablespoons lime juice

In a small bowl, mix together salt, black pepper, cayenne, paprika, 1/4 teaspoon garlic powder, onion powder, thyme and parsley.

Sprinkle spice mixture generously on both sides of chicken breasts.

Heat butter and olive oil in a large heavy skillet over medium heat.

Saute chicken until golden brown, about 6 minutes on each side.

Sprinkle with 2 teaspoons garlic powder and lime juice. Cook 5 minutes, stirring frequently to coat evenly with sauce.

Ingredients Directions

445

Lemon Garlic Hummus

3/4 cup vegetable oil

3 tablespoons lemon juice

2 cups garbanzo beans

(chickpeas), rinsed and drained

2 teaspoons minced garlic

1/2 teaspoon salt

Pita bread, cut into wedges

In a food processor, combine the oil, lemon juice, beans, garlic and salt; cover and process until smooth. Transfer to a small bowl.

Serve with pita wedges.

Ingredients Directions

Roasted Garlic Bean Dip

4 medium heads garlic

4 tablespoons olive oil

1 teaspoon dried rosemary

salt and pepper to taste

1 large sweet onion, peeled and
chopped

1 (15 ounce) can navy beans,
rinsed and drained

2 teaspoons ground cumin

1/3 cup nonfat sour cream

Preheat oven to 375 degrees F (190 degrees C).

Leaving the cloves intact, remove the outer skin from the garlic.

Wrap heads in aluminum foil with 2 tablespoons olive oil, rosemary salt and pepper.

Bake garlic approximately 45 minutes in the preheated oven, until the skins are easily removed.

In a medium saucepan over medium heat, cook and stir sweet onion with remaining 2 tablespoons of olive oil until soft and lightly browned.

Remove garlic cloves from their skin, and place in a blender or food processor with the sweet onion, navy beans, cumin and nonfat sour cream. Salt and pepper to taste. Blend to desired consistency.

Refrigerate until serving. Serve at room temperature.

Ingredients Directions

447

Spaghetti with Garlic and Basil

1 (16 ounce) package uncooked spaghetti

1/4 cup extra-virgin olive oil

1/4 cup unsalted butter, melted

4 cloves garlic, minced

1 cup fresh basil, coarsely

chopped

salt and pepper to taste

1/2 cup freshly grated Parmesan cheese

Bring a large pot of lightly salted water to a boil. Place spaghetti in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a large bowl, toss the spaghetti with the olive oil, butter, garlic, basil, salt, and pepper until evenly coated. Serve with Parmesan cheese.

Ingredients Directions

448

Zucchini with Dill Weed and Garlic-Yogurt Sauce

1/4 cup olive oil

1 onion, finely chopped

1 teaspoon white sugar

4 zucchini, chopped

1 cup chopped fresh dill weed

1/4 cup uncooked long grain

white rice

1/2 cup water

salt and pepper to taste

2 cups plain yogurt

2 cloves garlic, crushed

1/2 teaspoon salt

Heat the olive oil in a skillet over medium heat; cook and stir the onion until translucent, about 5 minutes. Stir in the sugar, then add the chopped zucchini, dill, and rice. Cook and stir until the zucchini is softened, about 5 minutes. Pour in the water, sprinkle with salt and pepper, and bring the mixture to a boil. Reduce the heat and simmer the mixture until the rice is cooked, about 20 minutes. Turn off the heat, and let the mixture cool to lukewarm.

Make a sauce by mixing the yogurt, garlic, and salt in a bowl. Serve over the lukewarm zucchini and rice.

Ingredients Directions

449

Candied Garlic Chicken Wings

1 1/2 cups honey

6 tablespoons soy sauce

2 cloves garlic, minced

2 pounds chicken wings

Heat honey, soy sauce, and garlic in a saucepan until boiling.

Place the wings in the bottom of a 9 x 13 inch baking pan, and pour the honey mixture over the chicken. Cover with foil. Marinate in the refrigerator for a few hours or overnight.

Bake, covered, at 375 degrees F (190 degrees C) for 1 hour; turn the wings after 1/2 hour. Remove the foil cover, and bake for 15 minutes. Take the wings out of the sauce, and bake on a rack for 10 minutes. Turn the chicken wings, and cook for another 10 minutes.

Ingredients Directions

450

Bessy's Zesty Grilled Garlic-Herb Chicken

4 skinless, boneless chicken

breast halves

1 cup extra virgin olive oil

1/2 cup white sugar

1/2 tablespoon honey

1/2 teaspoon saffron

4 cloves garlic, minced

1 teaspoon dried basil

1 teaspoon dried thyme

1 teaspoon cayenne pepper

1 teaspoon salt

1/2 teaspoon dried oregano

1/4 teaspoon dried parsley

1 pinch dried sage

Place chicken in a shallow dish. In a medium bowl, mix together the

olive oil, sugar, honey, saffron, garlic, basil, thyme, cayenne pepper, salt, oregano, parsley, and sage. Pour the mixture over the chicken. Cover, and marinate 20 to 25 minutes in the refrigerator.

Preheat the grill for medium heat.

Lightly oil the grill grate. Discard marinade, and place chicken on the grill. Cook for 10 minutes on each side, or until exterior is charred and juices run clear.

Ingredients Directions

451

Garlic Pork Chops with Black Mushrooms

1 cup chicken broth

1 ounce dried black chanterelle
mushrooms

1/4 cup rice wine vinegar

2 tablespoons soy sauce

2 tablespoons honey

1/4 teaspoon hot-pepper flakes

2 teaspoons sesame oil

4 cloves garlic, minced

1 tablespoon minced fresh ginger

4 boneless pork chops, 1/2-inch
thick

Bring the chicken broth to a boil in a small saucepan. Add the dried mushrooms, and simmer over low heat for about 10 minutes. In a small bowl, stir together the vinegar, soy sauce, honey, and red

pepper flakes. Set aside.

Heat the sesame oil in a large nonstick skillet over medium heat. Add the pork chops, and brown for about 2 minutes on each side. Add the garlic and ginger; cook and stir until fragrant. Stir in the soy sauce mixture, and bring to a boil. Reduce the heat to low, and simmer for 5 minutes, uncovered.

Remove the mushrooms from the pan using a slotted spoon, and slice into thin strips. Stir the mushrooms and chicken broth into the pan with the pork chops, and simmer uncovered over low heat until the sauce has reduced by about 1/3, and the pork chops are cooked through.

To serve, place pork chops onto serving plates, and spoon equal amounts of the mushroom sauce over them.

Ingredients Directions

452

Garlic Butter Sauce II

1/2 (8 ounce) package spaghetti

1/4 cup olive oil

4 cloves garlic, minced

1/2 teaspoon dried parsley

salt to taste

ground black pepper to taste

2 tablespoons grated Parmesan

cheese

In a large pot with boiling salted water cook pasta until al dente.

Drain.

In a small skillet over medium heat saute the garlic in olive oil.

Toss pasta with olive oil and garlic mixture. Add the parsley, salt, and ground black pepper to taste. Serve with fresh grated Parmesan cheese.

Ingredients Directions

453

Sauteed Garlic Asparagus

3 tablespoons butter or margarine

1 bunch fresh asparagus

3 cloves garlic, chopped

Melt the butter or margarine in a large skillet over medium-high heat. Add the garlic and asparagus spears; cover and cook for 10 minutes, stirring occasionally, or until asparagus is tender. If you like your asparagus well done, reduce heat and cook an additional 10 minutes.

Ingredients Directions

454

Garlicky Summer Squash and Fresh Corn

2 tablespoons olive oil

1/2 yellow onion, sliced

4 cloves garlic, minced

1/2 cup vegetable broth

1 ear corn, kernels cut from cob

2 cups sliced yellow squash

2 cups sliced zucchini

1 tablespoon chopped fresh

parsley

2 tablespoons butter

salt and pepper to taste

Heat the oil in a skillet over medium-high heat, and cook the onion

and garlic until slightly tender. Mix in the vegetable broth and corn kernels, and cook until heated through. Mix in the squash and zucchini. Cover, and continue cooking 10 minutes, stirring occasionally, until squash and zucchini are tender.

Mix the parsley and butter into the skillet with the squash. Season with salt and pepper. Cook and stir until butter is melted, and serve hot.

Ingredients Directions

455

Roasted Garlic Sweet Potatoes

4 sweet potatoes

2 heads garlic

2 tablespoons olive oil

2 tablespoons butter (at room temperature)

3/4 cup light sour cream

1/2 cup reduced-fat cream cheese

1/2 teaspoon cayenne pepper

(optional)

salt and pepper to taste

Preheat an oven to 400 degrees F (200 degrees C).

Prick the sweet potatoes with a fork or the tip of a paring knife; set aside. Cut off the top of the heads of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. You may need to trim individual cloves along the sides of each head. Brush the cut cloves with the olive oil, then nestle each head into a piece of aluminum foil.

Place the sweet potatoes and garlic cloves directly on the oven racks. Bake for about 1 hour, removing the sweet potatoes once they have softened, and removing the garlic heads once they are tender and nicely browned.

Peel the sweet potatoes, and place into a mixing bowl. Squeeze the individual garlic cloves into the bowl, then add the butter, sour cream, cream cheese, and cayenne pepper. Mash until smooth, then season to taste with salt and pepper. Scrape the mashed potatoes into a 1 1/2 quart baking dish, and return to the oven for about 15 minutes to reheat.

Ingredients Directions

456

Italian Chicken with Garlic and Lemon

15 chicken thighs

8 large potatoes, peeled and quartered

1 quart vegetable oil for frying

1/2 cup wine vinegar

5 lemons, juiced

10 cloves crushed garlic

2 tablespoons dried oregano

2 tablespoons dried parsley

1 onion, minced

salt and pepper to taste

Preheat the oven to 350 degrees F (175 degrees C).

Arrange the chicken pieces in a 10x15 inch enameled roasting pan.

In a large skillet over medium high heat, fry the potatoes in 1/2 inch deep oil until golden brown, then put them in the pan with the chicken.

Combine the vinegar, lemon juice, garlic, oregano, parsley, onion, salt and pepper with the 1/2 cup reserved frying oil and pour this mixture over the chicken and potatoes.

Bake in the preheated oven for 1 1/4 hours, basting the chicken and potatoes with the sauce mixture. Let rest for 5 minutes and serve hot.

Ingredients Directions

457

Tomatoes with Basil-Garlic Dressing

2 medium tomatoes, sliced

pepper to taste

2 tablespoons chopped green

onions

2 tablespoons plain yogurt

1 tablespoon cider vinegar

1 teaspoon minced fresh basil

1 garlic clove, minced

Arrange tomatoes on salad plates; sprinkle with pepper. In a small bowl, combine remaining ingredients; mix well. Spoon over tomatoes.

Ingredients Directions

458

Orange Honey Garlic Chicken

1 (2 to 3 pound) whole chicken,
cut into pieces

3 tablespoons soy sauce

2 tablespoons honey

1/4 cup orange juice

2 cloves crushed garlic

1/2 teaspoon dried oregano

1/4 teaspoon ground black

pepper

1/2 teaspoon paprika

To Make Marinade: Combine the soy sauce, honey, orange juice, garlic, oregano, pepper and paprika. Mix all together and pour over chicken pieces. Refrigerate for 2 to 4 hours.

Preheat oven to 350 degrees F (175 degrees C).

Remove chicken from refrigerator. Place chicken and marinade in a 9x13 inch baking dish and bake, uncovered, in preheated oven for 1 1/2 hours. Baste once.

Ingredients Directions

459

Garlic Chicken

2 teaspoons crushed garlic

1/4 cup olive oil

1/4 cup dry bread crumbs

1/4 cup grated Parmesan cheese

4 skinless, boneless chicken

breast halves

Preheat oven to 425 degrees F (220 degrees C).

Warm the garlic and olive oil to blend the flavors. In a separate dish combine the bread crumbs and Parmesan cheese. Dip the chicken breasts in the olive oil and garlic mixture, then into the bread crumb mixture. Place in a shallow baking dish.

Bake in the preheated oven for 30 to 35 minutes, until no longer pink and juices run clear.

Ingredients Directions

460

Great Garlic Beer Steaks

1 (12 fluid ounce) can or bottle

beer

3 cloves garlic, minced

1 teaspoon black pepper

1 cup oyster sauce

1 lemon, juiced

4 beef steaks

steak seasoning to taste

In a shallow glass dish, combine the beer, garlic, pepper, oyster sauce and lemon juice. Mix well. Rub steaks on both sides with steak seasoning, and place in the marinade. Be sure to coat the steaks well. Cover and refrigerate for at least 2 hours.

Preheat grill for high heat, and lightly oil grate.

Remove steaks from marinade, and discard marinade. Grill steaks for about 5 minutes on each side, or to desired doneness.

Ingredients Directions

461

Roasted Roma Tomatoes and Garlic

8 roma (plum) tomatoes, halved

12 cloves garlic, peeled

4 tablespoons olive oil

1/4 cup chopped fresh basil

leaves

salt and pepper to taste

Preheat the oven to 400 degrees F (200 degrees C).

Place the tomato halves in a shallow baking dish in which they can all fit in snugly side by side. Insert the whole cloves of garlic in between the tomatoes. Brush olive oil over the top and sprinkle with

basil. Season with salt and pepper.

Bake uncovered for 35 to 45 minutes, until tomatoes have softened and are sizzling in the pan with the edges slightly charred. Serve while hot.

Ingredients Directions

462

Deluxe Garlic Ribs

6 1/2 pounds pork baby back ribs

1 teaspoon dried thyme

2 teaspoons dried oregano

2 teaspoons garlic powder

2 tablespoons salt

1 tablespoon ground black pepper

1 teaspoon dry mustard

2 tablespoons Worcestershire

sauce

2 tablespoons soy sauce

2 tablespoons distilled white

vinegar

1/2 cup steak sauce

3 tablespoons white wine

2 cloves crushed garlic

2 teaspoons ground black pepper

8 tablespoons plum sauce

1 (12 ounce) jar honey

3 tablespoons molasses

Place ribs in a large pot, cover with water and add thyme, oregano, garlic powder, salt and pepper. Bring to a boil and simmer for 40 minutes.

Remove from heat and either let stand until ready to barbecue or cook immediately.

Meanwhile, mix together the sauce ingredients and blend well.

Remove ribs from liquid and brush both sides with the sauce.

If possible barbecue the ribs 6 to 8 inches from the coals for 15-20 minutes or until brown and crisp. Basting frequently. Serve with remaining sauce.

Ingredients Directions

463

A Good Easy Garlic Chicken

3 tablespoons butter

4 skinless, boneless chicken

breast halves

2 teaspoons garlic powder

1 teaspoon seasoning salt

1 teaspoon onion powder

Melt butter in a large skillet over medium high heat. Add chicken and sprinkle with garlic powder, seasoning salt and onion powder.

Saute about 10 to 15 minutes on each side, or until chicken is cooked through and juices run clear.

Ingredients Directions

464

Garlic Salmon

1 1/2 pounds salmon fillet

salt and pepper to taste

3 cloves garlic, minced

1 sprig fresh dill, chopped

5 slices lemon

5 sprigs fresh dill weed

2 green onions, chopped

Preheat oven to 450 degrees F (230 degrees C). Spray two large pieces of aluminum foil with cooking spray.

Place salmon fillet on top of one piece of foil. Sprinkle salmon with salt, pepper, garlic and chopped dill. Arrange lemon slices on top of fillet and place a sprig of dill on top of each lemon slice. Sprinkle fillet with chopped scallions.

Cover salmon with second piece of foil and pinch together foil to tightly seal. Place on a baking sheet or in a large baking dish.

Bake in preheated oven for 20 to 25 minutes, until salmon flakes easily.

Ingredients Directions

465

White Bean Spread With Garlic & Rosemary

2 tablespoons olive oil, plus extra

for drizzling

2 garlic cloves, peeled

2 teaspoons minced fresh

rosemary

1 (16 ounce) can white beans,

undrained

Place olive oil, garlic and rosemary in a 10-inch skillet. Heat pan until ingredients start to sizzle. Add beans and their liquid to the pan. As beans cook, mash them with a wooden spoon or potato masher. Cook until mixture is a loose spread consistency (it will thicken as it cools). Transfer to a serving bowl or storage container.

Ingredients Directions

466

Asparagus with Garlic and Onions

1/4 cup water

1/2 pound fresh asparagus,

trimmed

1/2 cup diced white onion

3 tablespoons butter

salt and black pepper to taste

2 cloves garlic, thinly sliced

Pour water into a skillet. Place asparagus and onion in the skillet. Bring water to a boil over medium heat. Cover skillet and steam asparagus and onion 2 to 5 minutes, just until slightly tender. Add a few tablespoons of extra water, if needed, to maintain steam.

When water has steamed off, immediately place butter in skillet.

Continue cooking until onions and asparagus are lightly browned.

Mix in garlic, and continue cooking about 30 seconds. Season with salt and pepper to taste.

Ingredients Directions

467

Chicken Breasts with Balsamic Vinegar and Garlic

4 skinless, boneless chicken

breasts

salt and pepper to taste

3/4 pound fresh mushrooms,

sliced

2 tablespoons all-purpose flour

2 tablespoons olive oil

6 cloves garlic

1/4 cup balsamic vinegar

3/4 cup chicken broth

1 bay leaf

1/4 teaspoon dried thyme

1 tablespoon butter

Season the chicken with salt and pepper. Rinse the mushrooms and pat dry. Season the flour with salt and pepper and dredge the chicken breasts in the flour mixture. Heat oil in a skillet over medium-high heat and saute the chicken until it is nicely browned on one side (about 3 minutes).

Add the garlic. Turn the chicken breasts and scatter the mushrooms over them. Continue frying, shaking the skillet and stirring the

mushrooms. Cook for about 3 minutes, then add the vinegar, broth, bay leaf and thyme. Cover tightly and simmer over medium low heat for 10 minutes, turning occasionally.

Transfer the chicken to a warm serving platter and cover with foil. Set aside. Continue simmering the sauce, uncovered, over medium high heat for about 7 minutes. Swirl in the butter or margarine and discard the bay leaf. Pour this mushroom sauce mixture over the chicken and serve.

Ingredients Directions

468

Garlic Chicken Marinara

2 (8 ounce) packages angel hair

pasta

6 skinless, boneless chicken

breast halves, cut into bite size

pieces

2 tablespoons olive oil

1 medium head garlic, minced

4 cups stewed tomatoes

1 large onion, chopped

2 cups fresh sliced mushrooms

4 large tomatoes, diced

1/2 red bell pepper, diced

1/2 green bell pepper, diced

1 1/2 cups corn

1/2 cup light beer

In a large skillet pan fry the boneless skinless chicken breasts in the olive oil and half of the head of minced garlic. Cook chicken until the juices run clear.

In a large saucepan bring stewed tomatoes, the other half of the garlic, onion, mushrooms, fresh tomatoes, red and green bell pepper, corn and beer to a boil. When sauce is boiling, add the cooked chicken and simmer for 1 hour.

In a large pot cook with boiling salted water cook angel hair pasta until al dente. Drain.

Toss pasta with garlic chicken sauce. Serve warm.

Ingredients Directions

469

Beans, Greens and Garlic Soup

2 tablespoons olive oil

4 cloves garlic, peeled and
chopped

1 onion, chopped

6 cups chicken broth

1 (15.5 ounce) can cannellini
beans, drained and rinsed

1 cup ditalini or other small pasta

1 (10 ounce) bag baby spinach,
rinsed and dried

salt and black pepper to taste

Heat the olive oil in a large stockpot over medium heat. Stir in the garlic and onions; cook and stir until the onions are transparent, 8 to 10 minutes. Add the chicken broth, increase the heat to high, and bring the mixture to a boil.

Stir in the beans and pasta; lower heat to medium, and simmer, uncovered, until the pasta is al dente, or 8 to 10 minutes. Add the spinach and stir just until wilted. Season with salt and pepper to taste.

Ingredients Directions

470

Green Garlic and Ham Scrambled Eggs with
Cheese

1 tablespoon butter

1 onion, chopped

2 garlic scapes, sliced

1/2 cup cubed cooked ham

6 eggs

1/4 cup milk

1 teaspoon salt

1 teaspoon ground black pepper

1/2 cup shredded white Cheddar
cheese

Melt the butter in a skillet over medium heat. Cook the onion, garlic scapes, and ham in the melted butter until the onion is tender, about 5 minutes.

Beat the eggs, milk, salt, and pepper together in a small bowl; pour into the skillet and cook, stirring continually, until the eggs have nearly set, but are still slightly moist. Add about half the Cheddar cheese; cook and stir until the eggs are completely cooked, about 5 minutes. Top with the remaining Cheddar cheese to serve.

Ingredients Directions

471

Cheesy Garlic Bread

1/2 cup butter or margarine,
softened

4 garlic cloves, minced

1/4 teaspoon dried oregano

1 (1 pound) loaf French bread,
halved lengthwise

3 tablespoons grated Parmesan
cheese

In a small bowl, combine butter, garlic and oregano; spread on cut sides of bread. Sprinkle with Parmesan cheese. Place on an ungreased baking sheet. Broil for 3 minutes or until golden brown. Slice and serve hot.

Ingredients Directions

472

Simple Garlic Salsa

1 (14.5 ounce) can diced
tomatoes, drained

1/2 cup olive oil

1 tablespoon minced garlic

1 tablespoon chopped fresh
parsley

1 pinch salt

1 pinch ground black pepper

In a medium glass bowl, mix together tomatoes, oil, garlic, parsley, salt and pepper. Cover, and refrigerate overnight, allowing the flavors to 'mix and mingle'.

Ingredients Directions

473

Roasted Garlic, Bell Pepper and Tomato Blender
Sauce

5 cloves garlic, chopped

1/4 cup water

5 tablespoons olive oil, divided

6 small tomatoes

1 (16 ounce) jar roasted red bell
peppers

salt and pepper to taste

1 teaspoon dried red pepper
flakes

1 tablespoon chopped fresh basil

Preheat oven to 450 degrees F (230 degrees C).

Place whole unpeeled head of garlic in an oven-safe dish with 1/4

cup water and drizzle 1 tablespoon olive oil on garlic. Roast in preheated oven for about 45 minutes.

Meanwhile, put tomatoes in a blender and blend until pureed. Add bell peppers and blend until pureed.

Break roasted cloves of garlic and squeeze 5 cloves into blender; blend in garlic. Add 4 tablespoons olive oil and blend briefly. Add salt and pepper to taste, dried red pepper flakes and basil; blend. The sauce is ready, but can either be refrigerated for a couple of days to blend the flavors or can be frozen. Sauce can be served cold or heated up until just warm.

Ingredients Directions

474

Garlic Cheese Bread

3 tablespoons mayonnaise

1 tablespoon grated Parmesan
cheese

1 garlic clove, minced

1 dash paprika

2 tablespoons finely shredded

Cheddar cheese

2 French bread rolls, halved
lengthwise

In a small bowl, combine the mayonnaise, Parmesan cheese, garlic and paprika; stir in cheddar cheese. Place rolls cut side up on a baking sheet; broil 6 in. from the heat for 1 minute or until lightly

browned. Spread with cheese mixture. Broil 1 minute longer or until bubbly and lightly browned.

Ingredients Directions

475

Roasted Garlic Soup with Thyme Croutons

4 whole heads garlic

1 tablespoon olive oil

1 (8 ounce) loaf French bread,

cubed

2 tablespoons olive oil

1 tablespoon chopped fresh

thyme

salt and pepper to taste

3 cups milk

1 cup heavy cream

1 tablespoon chopped fresh

thyme

salt and pepper to taste

Preheat the oven to 350 degrees F (175 degrees C). Coat the heads of garlic with 1 tablespoon of olive oil, and place them in a baking dish or on a cookie sheet. Bake for about 40 minutes, or until golden brown.

While the garlic is roasting, stir together 2 tablespoons of olive oil, 1 tablespoon of thyme, salt and pepper in a medium bowl. Add the bread cubes, and stir to coat. Spread the cubes out on a baking

sheet. Bake for about 10 minutes in the oven with the garlic, or until golden brown. Stir occasionally for even toasting.

Once the garlic is roasted, cut the heads in half horizontally, so that all of the cloves are exposed. Squeeze both halves to release the roasted cloves into a medium bowl. Pick out any pieces of skin that fall in.

In a large saucepan, combine the roasted garlic, milk, cream and thyme. Bring to a simmer over medium heat. Simmer for 10 minutes, then puree in a blender. Strain through a sieve back into the pan. Season with salt and pepper. Ladle into bowls, and top with croutons to serve.

Ingredients Directions

476

Sicilian Garlic Sauce

1/2 cup raw almonds

7 cloves garlic

5 leaves fresh basil

2 teaspoons minced fresh parsley

1 teaspoon salt

1/2 teaspoon black pepper

1/4 cup extra-virgin olive oil

1 (14.5 ounce) can diced tomatoes

Finely grind the almonds using a food processor. Add the garlic cloves, basil, parsley, salt, and pepper; process until the garlic and basil has been minced. Pour in the olive oil and diced tomatoes,

and process again until the sauce has been mixed and the tomatoes are in small pieces.

Ingredients Directions

477

Garlic Herbed Chicken

6 cloves garlic, crushed

2 teaspoons dried tarragon

1/2 teaspoon salt

1 tablespoon freshly ground black

pepper

1/2 cup olive oil

4 skinless, boneless chicken

breast halves

Preheat an outdoor grill for high heat and lightly oil grate.

In a small bowl, whisk together garlic, dried tarragon, salt, ground black pepper and olive oil.

Place each chicken breast half on a piece of foil large enough to cover the chicken. Brush chicken with the garlic mixture.

Tightly seal chicken in the foil. Cook on the prepared grill approximately 40 minutes.

Remove from grill. Discard foil and juices. Place unwrapped chicken on the grill. Brushing frequently with remaining garlic mixture and turning often, continue cooking 5 to 10 minutes per side, or to desired doneness.

Ingredients Directions

478

Emergency Garlic Bread

4 hot dog buns

4 teaspoons butter, or as needed

2 teaspoons garlic powder, or to
taste

Preheat your oven's broiler, or a toaster oven.

Separate the bun halves, and spread butter onto the cut side of each one. Sprinkle some garlic powder over the butter.

Broil or toast until golden brown, about 4 minutes.

Ingredients Directions

479

Garlic and Cheese Bruschetta

1 cup fat free cream cheese

6 tablespoons nonfat sour cream

2 tablespoons fat-free

mayonnaise

1 cup shredded reduced fat Swiss
cheese

1/4 cup freshly grated Parmesan
cheese

2 tablespoons minced parsley

1 tablespoon minced green onions

2 cloves garlic, peeled and
minced

2 (1 pound) loaves French bread,
cut diagonally in 1 inch slices

1/4 teaspoon ground black
pepper

Preheat the broiler.

In a medium bowl, blend fat free cream cheese, nonfat sour cream
and fat-free mayonnaise with an electric mixer until smooth. Stir in

1/2 the reduced fat Swiss cheese, Parmesan cheese, parsley, green
onions and garlic.

Arrange bread slices in a single layer on a medium baking sheet.

Lightly toast under the broiler. Remove from heat.

Spread French bread slices with the cream cheese mixture. Sprinkle
with remaining Swiss cheese. Broil under the preheated broiler
approximately 1 1/2 minutes, until cheese is melted. Remove from
heat and sprinkle with ground black pepper.

Ingredients Directions

480

Honey Garlic Vinaigrette

1 cup vegetable oil

1/3 cup apple cider vinegar

3 tablespoons honey

2 cloves garlic, minced

In a container, combine oil, vinegar, honey, and garlic. Cover, and
shake until blended. Set aside for 45 minutes, to allow flavors to

combine. Shake again before serving.

Ingredients Directions

481

Dragan's Leg of Lamb with Garlic and Beer

1 pound new potatoes

12 ounces baby carrots

1 (5 pound) leg of lamb

30 cloves garlic, peeled

salt and pepper to taste

1/4 cup coarse-grain brown

mustard

1 cup beer

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of water to a boil. Add the potatoes and carrots; boil for about 3 minutes. Drain and set aside.

Rinse the leg of lamb and pat dry. Place it in a roasting pan and season generously with salt and pepper. Rub the salt and pepper into the meat. Use a small knife to make incisions big enough for a garlic clove to fit in all over the leg. Stuff the garlic cloves into the holes. Spoon the mustard over the lamb and rub it in as well.

Roast, uncovered, in the preheated oven for about 30 minutes.

Reduce the oven temperature to 375 degrees F (190 degrees C)

Add the potatoes and carrots to the roasting pan. Baste the lamb with beer, reserving the rest for basting at 20 minute intervals.

Continue to roast the lamb until the internal temperature reaches at

least 140 degrees F (60 degrees C) for medium rare, about 1 1/2 hours longer. Remove from the oven and allow to rest for at least 5 minutes before carving. Spoon the pan drippings over the meat and vegetables when serving.

Ingredients Directions

482

Red Garlic Mashed Potatoes

8 medium red potatoes, cubed

2 teaspoons crushed garlic

1/2 cup butter or margarine

1/4 cup half-and-half cream

2 tablespoons white sugar

1/4 teaspoon steak seasoning

1/4 teaspoon garlic powder

Place the potatoes into a large pot, and fill with enough water to cover. Add 1 teaspoon of the crushed garlic to the water for flavor. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork.

Drain the potatoes, and add the butter. Mash until the butter is melted. Mix in the half-and-half, sugar, steak seasoning, garlic powder and remaining garlic. Mix potatoes with an electric mixer until smooth.

Ingredients Directions

483

Spaghetti with Garlic, Herbs, and Tomatoes

1 pound spaghetti
2 cloves garlic, minced
4 tablespoons olive oil
salt to taste
ground black pepper to taste
4 cups canned whole tomatoes,
crushed
1/4 cup dried basil
1 tablespoon dried marjoram
1/4 cup balsamic vinegar
1/4 pound grated Parmesan
cheese

In a large skillet over low heat saute the garlic in the olive oil.

Continue to simmer and stir for approximately 15 minutes, or until light brown. Be careful to not burn the garlic. Set pan aside to cool.

In a large pot with boiling salted water cook spaghetti until al dente.

Drain, reserving 1/2 cup of the cooking water and add it to the pan with the cooked garlic. Season with salt and ground black pepper.

Put drained pasta into garlic pan and incorporate tomatoes, dried basil, balsamic vinegar, and spice mixture.

Transfer pasta dish to a heated serving platter. Top with grated Parmesan cheese and serve immediately.

Ingredients Directions

484

Garlic Aioli

3/4 cup mayonnaise

3 cloves garlic, minced

2 1/2 tablespoons lemon juice

3/4 teaspoon salt

1/2 teaspoon ground black

pepper

Mix mayonnaise, garlic, lemon juice, salt, and pepper in a bowl.

Cover and refrigerate for at least 30 minutes before serving.

Ingredients Directions

485

Bow Tie Pasta with Broccoli, Garlic, and Lemon

1/4 cup extra-virgin olive oil

3 cloves garlic, minced

3 tablespoons freshly squeezed

lemon juice

1/2 teaspoon salt

1/8 teaspoon ground black

pepper

1 (8 ounce) package farfalle (bow
tie) pasta

1 head broccoli, cut into florets

1/4 cup grated Parmesan cheese

Warm olive oil in a small frying pan over low heat. Slowly cook garl
in oil until golden, about 2 to 3 minutes. Be very careful not to burn
garlic. Stir in lemon juice, and season with salt and pepper.

Meanwhile, cook pasta in a large pot of boiling salted water. About 5 minutes before pasta is done, drop broccoli into the pasta water. Continue to cook until pasta is cooked and broccoli is crisp-tender.

Drain.

Toss pasta, broccoli, and lemon sauce in a large bowl. Sprinkle with grated Parmesan cheese.

Ingredients Directions

486

Garlic Chicken with Potatoes

6 medium potatoes, peeled

1/4 cup olive oil, divided

1/4 cup adobo seasoning, divided

1 (2 to 3 pound) whole chicken,
cut into pieces

4 cloves garlic, peeled and sliced

Preheat the oven to 350 degrees F (175 degrees C).

Slice the potatoes into thick strips like steak fries, and layer them in the bottom of a 9x13 inch pan. Drizzle with 2 tablespoons olive oil, and dust with 1 tablespoons of the adobo seasoning. Arrange the chicken pieces on top of the potatoes. Drizzle the remaining olive oil onto the chicken, and sprinkle the rest of the adobo seasoning.

Sprinkle the sliced garlic around the chicken.

Bake, uncovered for 1 hour, or until the chicken is no longer pink, and the juices run clear. If using a meat thermometer, the internal

temperature should be 175 degrees F (79 degrees C). If the chicken becomes too dark before it has finished cooking, cover the dish with aluminum foil.

Ingredients Directions

487

Garlic-Mushroom Rib Eyes

boneless beef ribeye steaks, cut 1
inch thick

1/4 teaspoon pepper

1/8 teaspoon salt

4 tablespoons butter, divided

4 garlic cloves, peeled and sliced

1 pound sliced fresh mushrooms

3 tablespoons beef broth

Sprinkle steaks with pepper and salt. In a large skillet, melt 1 tablespoon butter. Cook the steaks for 2 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Remove and keep warm.

In the same skillet, cook the garlic in 1 tablespoon butter for 2 minutes. Remove garlic and set aside. Add mushrooms and remaining butter to skillet; saute for 5 minutes. Stir in the broth. Bring to a boil; cook and stir over high heat until liquid is absorbed. Add reserved garlic. Serve over steaks.

Ingredients Directions

Garlic and Lime Shrimp with Spanish Rice

1 1/4 pounds uncooked large
shrimp, peeled and deveined

2 tablespoons lime juice, plus
1 teaspoon lime juice

2 tablespoons chopped garlic

1/4 teaspoon salt

1/2 cup sour cream

1 teaspoon hot pepper sauce

1 teaspoon grated lime peel

(optional)

2 tablespoons olive oil

1 (5.6 ounce) package Knorr®

Fiesta Sides_B,_ŷ - Spanish Rice,
prepared according to package
directions

Chopped fresh cilantro or parsley

(optional)

Combine shrimp, 2 tablespoons lime juice, garlic and salt in large
bowl. Cover and marinate in refrigerator 15 minutes.

Meanwhile, blend sour cream, remaining 1 teaspoon lime juice, hot
pepper sauce and lime peel in small bowl; set aside.

Remove shrimp from marinade, discarding marinade. Heat olive oil
in 12-inch nonstick skillet over medium-

high heat and cook shrimp,

stirring occasionally, 4 minutes or until shrimp turn pink. To serve, arrange shrimp and prepared Knorr® Fiesta SidesSM - Spanish Rice on a serving platter. Serve with sour cream mixture, lime wedges and sprinkle with cilantro.

Ingredients Directions

489

Garlic Pasta with Prawns

8 ounces fusilli (spiral) pasta

6 tablespoons olive oil

2 cloves garlic, sliced

8 tiger prawns, peeled and deveined

1/2 cup grated Parmesan cheese, divided

1 teaspoon chopped fresh parsley

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, then return to pot. Heat oil in a large heavy skillet over medium heat. Saute garlic for 5 minutes. Toss in prawns, and cook for 5 minutes on each side. Remove prawns, and set aside. Remove garlic slices, and discard. Pour oil over pasta in pot, and toss to evenly coat. Sprinkle 3/4 of the Parmesan cheese onto pasta, and stir until evenly distributed. Transfer to serving dish. Arrange prawns on top, then sprinkle with remaining Parmesan and parsley.

Ingredients Directions

490

Grilled Garlic Flank Steak Salad

1 cup MarzettiB® Supreme

Caesar Dressing

1 (1 1/2-pound) whole flank steak,
scored

2 teaspoons minced garlic

2 tablespoons vegetable oil

2 heads romaine lettuce, outer
leaves discarded, inner leaves
separated and left whole or
chopped

1 pint cherry tomatoes, sliced in
half lengthwise

1 small red onion, cut into 1/4-
inch slices

2 ounces Parmigiano-Reggiano
cheese, shaved or grated

Salt and freshly ground black
pepper, to taste

Place meat in a shallow dish or plastic bag. Lightly sprinkle both sides of meat with salt and pepper. Combine garlic and oil and press into the meat. Marinate 20 minutes or up to 12 hours. Wipe off excess garlic with paper towel. Reseason with salt and pepper.

Prepare grill to medium hot. While grill is heating, arrange lettuce, tomatoes and onions on platter or individual plates. Spray grill rack with non-stick cooking spray for the grill. Place meat on rack grill 4 to 6 minutes over direct heat; with tongs, turn the meat and grill an additional 4 to 5 minutes for rare to medium-rare. Transfer meat to cutting board and allow meat to rest for 5 minutes before carving. Cut meat across grain into 1/4-inch bite-size strips. Arrange on top of composed salad. Drizzle with Marzetti Supreme Caesar Salad Dressing. Sprinkle with pepper and cheese. Serve. Pass additional dressing.

Ingredients Directions

491

Garlic Penne Pasta

1 (16 ounce) package penne pasta

1/4 cup olive oil, divided

3 cloves garlic, chopped

2 sun-dried tomatoes, chopped

(optional)

1 tablespoon dried parsley

1 teaspoon crushed red pepper

flakes

1/2 teaspoon black pepper

1/4 cup grated Parmesan cheese

Bring a large pot of lightly salted water to a boil. Add pasta and

cook for 8 to 10 minutes or until al dente. Drain, and return to pot. Heat 1 tablespoon olive oil in a skillet over medium heat. Saute garlic, sun-dried tomatoes and parsley for about 1 minute. Season with red pepper flakes and black pepper. Stir into cooked pasta, along with remaining olive oil. Top with Parmesan.

Ingredients Directions

492

Broiled Lemon and Garlic Tiger Prawns

1 1/2 pounds tiger prawns, peeled
and deveined

1 cup butter

1 teaspoon minced garlic

1 1/2 tablespoons lemon juice

3 tablespoons grated Parmesan
cheese

Preheat oven on broiler setting. With a sharp knife, remove tails from prawns, and butterfly them from the underside. Arrange prawns on broiler pan.

In a small saucepan, melt butter with garlic and lemon juice. Pour 1/4 cup butter mixture in a small bowl, and brush onto prawns. Sprinkle Parmesan cheese over shrimp.

Place broiler pan on top rack, and broil prawns for 4 to 5 minutes, or until done. Serve with remaining butter mixture for dipping.

Ingredients Directions

493

Roasted Corn and Garlic Rice

4 ears sweet corn, in husks

2 cloves garlic, peeled

2 1/4 teaspoons olive or canola oil

1 cup uncooked long grain rice

2 cups chicken broth

1 bay leaf

1/4 teaspoon salt

1/8 teaspoon pepper

Carefully peel back husks from corn to within 1-in. of bottom; remove silk. Rewrap corn in husks. Place garlic cloves on a piece of heavy-

duty foil; drizzle with 1/4 teaspoon oil. Fold foil around garlic and seal tightly. Place corn and garlic directly on oven rack.

Remove at 400 degrees F for 30 minutes. Remove corn; bake garlic 5-10 minutes longer or until softened.

Remove garlic from foil and place in a small bowl; cool. Mash with a fork. When corn is cool enough to handle, remove corn from cobs with a sharp knife.

In a saucepan over medium heat, heat remaining oil. add rice; cook and stir for 2 minutes. Gradually add broth, bay leaf, salt, pepper and roasted garlic. Bring to a boil. Reduce heat; cover and cook for 13 minutes. Stir in roasted corn; cover and cook 7-10 minutes longer or until rice is tender. Discard bay leaf.

Ingredients Directions

494

Garlicky Baked Butternut Squash

2 tablespoons minced fresh

parsley

2 tablespoons olive oil

2 garlic cloves, minced

1 teaspoon salt

1/2 teaspoon pepper

3 1/2 pounds butternut squash,

peeled and cut into 1-inch cubes

1/3 cup grated Parmesan cheese

In a large bowl, combine the parsley, oil, garlic, salt and pepper.

Add squash and toss to coat.

Transfer to an ungreased shallow 2-qt. baking dish. Bake, uncovered, at 400 degrees F for 50-55 minutes or until squash is just tender.

Ingredients Directions

495

Red Snapper with Fennel and Garlic

1/3 cup extra-virgin olive oil

3 cloves garlic, minced

1 bulb fennel, thinly sliced

1 shallot, minced

1/2 cup chopped fresh parsley

1 (4 pound) whole red snapper

salt and pepper to taste

1/4 cup dry white wine

2 tablespoons lemon juice

3 tablespoons minced garlic

Preheat an oven to 300 degrees F (150 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Heat 4 tablespoons of olive oil in a skillet over medium heat. Stir in cloves minced garlic, fennel, and minced shallot. Cook and stir until the fennel has begun to soften, about 5 minutes. Remove from heat. Transfer vegetables to a bowl, and stir in chopped parsley. Reserve cooking oil.

Season the fish all over with salt and pepper to taste, then stuff snapper with fennel mixture. Use kitchen twine to tie the snapper together in three places. Place the snapper into the prepared baking dish, drizzle with the white wine, lemon juice, and reserved oil.

Sprinkle with 3 tablespoons of garlic.

Bake in the preheated oven until the fish is no longer translucent, and flakes easily with a fork, about 20 minutes.

Ingredients Directions

496

Rosemary-Scented Pork Loin Stuffed With
Roasted Garlic, Dried Apricots and Cranberries

3 tablespoons olive oil

16 whole peeled garlic cloves

2 tablespoons minced garlic

cloves

1 (8 pound) whole boneless pork

loin, patted dry, at room

temperature

Salt and freshly ground pepper

3 tablespoons minced fresh

rosemary (snip with scissors),

divided

16 dried apricots (or similar

amount of your favorite dried fruit)

1/3 cup dried cranberries

Heavy kitchen string or twine

1/4 cup apple jelly

1/4 cup port

1/2 cup chicken broth

2 tablespoons apple jelly

2 teaspoons cornstarch

Adjust oven rack to upper-middle position and heat oven to 250 degrees. Heat oil in a small skillet over medium-low heat. Add whole

garlic cloves and cook, stirring occasionally, until soft and golden, about 5 minutes. Remove with a slotted spoon; reserve oil.

Turn pork loin fat-side down. Slit lengthwise, almost but not quite all

the way through, to form a long pocket, leaving a 1/2-inch border of

unslit meat at each end. Brush cavity with some of the reserved garlic cooking oil, and sprinkle generously with salt and pepper and 1 Tb. of the rosemary. Line cavity with sauteed garlic and apricots; sprinkle in cranberries. Tie loin together with kitchen twine or heavy duty string at 1 1/2-inch intervals.

Brush with remaining oil, and sprinkle generously with salt and pepper. Set roast, fat-side up, diagonally or curved (so it fits) on a large, lipped cookie sheet or jellyroll pan. Warm 1/4 cup apple jelly along with the minced garlic and remaining rosemary. Brush mixture onto meat.

Roast until a meat thermometer stuck into the center registers 125 to 130 degrees. (Start checking at about 1 1/2 hours.) Remove from oven; raise oven temperature to 400 degrees. Brush loin with pan drippings, return to oven, and continue to roast until the loin is golden brown and a meat thermometer stuck into the center registers 155 to 160 degrees, about 20 minutes longer. For even more attractive coloring, broil until spotty brown, 3 to 5 minutes. Let roast rest 15 to 20 minutes; transfer to a carving board. Stir juices around pan to loosen brown bits. Pour through a strainer into a small pan, and stir in port, chicken broth and remaining 2 Tbs. of jelly; bring to a simmer. Mix cornstarch with a couple of tablespoons of cold water; whisk into sauce. Simmer until lightly thickened. Slice pork and serve with a little sauce.

Ingredients Directions

Grilled Garlic Parmesan Zucchini

3 zucchini

3 tablespoons butter, softened

2 cloves garlic, minced

1 tablespoon chopped fresh
parsley

1/2 cup freshly grated Parmesan
cheese

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Cut the zucchini in half crosswise, then slice each half into 3 slices lengthwise, making 6 slices per zucchini.

Mix the butter, garlic, and parsley in a bowl, and spread the mixture on both sides of each zucchini slice. Sprinkle one side of each slice with Parmesan cheese, and place the slices, cheese sides up, crosswise on the preheated grill to keep them from falling through. Grill the zucchini until the cheese has melted and the slices are cooked through and show grill marks, about 8 minutes.

Ingredients Directions

498

Baked Garlic

3 medium heads garlic

2 tablespoons butter

Preheat oven to 350 degrees F (175 degrees C).

Cut aluminum foil into 3 6-

inch squares (large enough to wrap each garlic head). Place 2 teaspoons of butter in each square of foil and place one garlic head into each square of foil. Fold the packets up, and arrange them in a 9 inch pie pan.

Bake for 30 minutes, or until the garlic is soft.

Ingredients Directions

499

Garlic and Tomato Tilapia

4 cloves garlic, crushed or to taste

1 cup peeled, seeded, and diced

tomato

5 tablespoons sour cream

salt and pepper to taste

2 tilapia fillets

Preheat the oven to 325 degrees F (165 degrees C).

In a medium bowl, mash together the garlic and tomato. Stir in the sour cream and season with salt and pepper. Place the fish fillets in a shallow baking dish.

Bake fish for 10 minutes in the preheated oven, until about halfway done. Remove from the oven, and pour the tomato sauce over it.

Return to the oven, and cook for 10 more minutes, or until fish flakes easily with a fork.

Ingredients Directions

500

Garlic Spaghetti II

1 pound spaghetti
4 tablespoons olive oil
4 cloves garlic, minced
2 (8 ounce) cans tomato sauce
1/2 teaspoon dried oregano
1 pinch salt

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Meanwhile, in a large skillet over medium heat, saute garlic in olive oil until golden.

Add tomato sauce, oregano and salt; stir until combined and cover. Lower heat and simmer for 30 minutes. Pour sauce over pasta and toss to coat; serve.

Ingredients Directions

501

Garlic Brussels Sprouts

1 1/2 pounds fresh Brussels
sprouts
4 garlic cloves, chopped
3 teaspoons butter or stick
margarine, divided
2 teaspoons olive or canola oil
1/2 cup reduced-sodium chicken
broth
1/4 teaspoon salt

1/8 teaspoon pepper

Cut an X in the core end of each brussels sprout; set aside. In a large saucepan, saute garlic in 1 teaspoon butter and oil for 2-3 minutes or until golden brown. Add sprouts; toss to coat. Add the broth, salt and pepper; cover and cook for 12-14 minutes or until sprouts are tender. Drain; add the remaining butter and toss until melted.

Ingredients Directions

502

Garlic Pepper Seitan

1/4 cup olive oil

1/2 cup chopped onion

5 cloves garlic, finely minced

1/4 cup chopped green bell

pepper

2 (8 ounce) packages chicken

style seitan

1/2 teaspoon ground black

pepper

salt to taste

1 tablespoon cornstarch

2 tablespoons cold water

Heat olive oil in a skillet over medium-low heat. Add onions and garlic, and cook, stirring until lightly browned. Increase the heat to medium, and add the green pepper and seitan to the pan, stirring to

coat the seitan evenly. Season with salt and pepper. Reduce heat to low, cover, and simmer for 35 minutes in order for the seitan to absorb the flavors. Dissolve cornstarch in cold water, and stir into the skillet. Cook, stirring until thickened, and serve immediately.

Ingredients Directions

503

Roasted Garlic Potato Soup with Smoked Salmon

1 whole head garlic

2 tablespoons olive oil

1/4 cup diced onion

1 carrot, finely chopped

4 cups chicken stock

4 large new potatoes, cut into 1/2
inch cubes

1/2 teaspoon ground dried
rosemary

1/4 teaspoon ground thyme

3/4 cup heavy cream

1/2 cup smoked salmon, torn or
cut into bite-size pieces

salt and pepper to taste

1 green onion, thinly sliced

Preheat an oven to 375 degrees F (190 degrees C).

Cut off the top of the head of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. You may need to trim

individual cloves along the sides of the head. Brush the cut cloves with 1 tablespoon of olive oil, then nestle the head into a piece of aluminum foil. Bake in the preheated oven until the cloves are tender and nicely browned, about 25 minutes.

Remove roasted garlic from oven, open foil and allow to cool slightly. When the garlic is cool enough to handle, cut the heads in half horizontally so that all of the cloves are exposed. Squeeze both halves to release the roasted cloves into a medium bowl.

While the garlic is roasting, heat the remaining 1 tablespoon olive oil in a large saucepan. Stir in the onion and the carrot and cook, stirring, until soft, about 5 minutes. Pour the chicken stock into the saucepan and add the potatoes, rosemary, and thyme. Bring the soup to a simmer over medium heat and cook until the potatoes are tender, about 20 minutes.

Remove about 1/2 of the potatoes from the pot and reserve. Place the roasted garlic cloves into a blender and add the soup, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the contents moving before letting it run. Puree the soup, in batches, until smooth. Pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Stir the reserved potato cubes, heavy cream, and smoked salmon into the pureed soup and bring to a simmer. Serve, hot, with a sprinkle of green onion.

Ingredients Directions

504

Garlic, Spinach, and Chickpea Soup

2 tablespoons olive oil

4 cloves garlic, peeled and
crushed

1 medium onion, coarsely
chopped

2 teaspoons ground cumin

2 teaspoons ground coriander

1 1/3 quarts vegetable stock

3 medium potatoes, peeled and
chopped

1 (15 ounce) can garbanzo beans,
drained

1 cup heavy cream

2 tablespoons tahini

2 tablespoons corn meal

1/2 pound spinach, rinsed and
chopped

ground cayenne pepper to taste

salt to taste

Heat olive oil in a large pot over medium heat, and stir in garlic and onion. Cook until tender. Season with cumin and coriander.

Mix vegetable stock and potatoes into the pot, and bring to a boil.

Reduce heat, and simmer about 10 minutes. Stir in the garbanzo beans, and continue to cook until potatoes are tender.

In a small bowl, blend the heavy cream, tahini, and corn meal. Mix into the soup.

Stir spinach into the soup. Season with cayenne pepper and salt. Continue to cook until spinach is heated through.

Ingredients Directions

505

Garlic Thyme Potatoes

2 pounds small red potatoes

4 garlic cloves, minced

1 tablespoon olive or canola oil

1 tablespoon minced fresh thyme

1/2 teaspoon grated lemon peel

1/4 teaspoon salt

1/4 teaspoon pepper

Peel a narrow strip of skin around the center of each potato. Place potatoes in a steamer basket; place in a saucepan over 1 in. of water. Bring to a boil. Cover and steam for 20-30 minutes or until

tender. In a serving bowl, combine the remaining ingredients. Add potatoes and toss gently to coat.

Ingredients Directions

506

Garlic Chicken Fried Chicken

2 teaspoons garlic powder, or to

taste

1 teaspoon ground black pepper

1 teaspoon salt

1 teaspoon paprika

1/2 cup seasoned bread crumbs

1 cup all-purpose flour

1/2 cup milk

1 egg

4 skinless, boneless chicken

breast halves - pounded thin

1 cup oil for frying, or as needed

In a shallow dish, mix together the garlic powder, pepper, salt, paprika, bread crumbs and flour. In a separate dish, whisk together the milk and egg.

Heat the oil in an electric skillet set to 350 degrees F (175 degrees C). Dip the chicken into the egg and milk, then dredge in the dry ingredients until evenly coated.

Fry chicken in the hot oil for about 5 minutes per side, or until the chicken is cooked through and juices run clear. Remove from the oil with a slotted spatula, and serve.

Ingredients Directions

507

To Die For Garlic Feta Pate

2 cloves garlic, minced

4 anchovy fillets, chopped
6 tablespoons butter, softened
1 (8 ounce) package cream
cheese, softened
3/4 cup crumbled feta cheese
1/4 cup sour cream
1 tablespoon chopped fresh
chives
1 dash hot pepper sauce (e.g.
Tabasco[®]), or to taste
freshly ground black pepper to
taste

Combine the garlic, anchovies, butter, cream cheese, feta cheese, sour cream, chives, hot pepper sauce and pepper in the container of a food processor. Process until smooth. Transfer to a serving bowl, and serve with crackers, bread slices, or pita chips.

Ingredients Directions

508

Salt and Garlic Bagel Chips

3 day old bagels
1/3 cup olive oil
2 cloves garlic, minced
1 teaspoon Italian seasoning
1/4 cup freshly grated Parmesan
cheese

salt and pepper to taste

Preheat the oven to 325 degrees F (165 degrees C). Lightly grease a baking sheet with olive oil.

Slice bagels into 1/8 inch thick rounds using a serrated knife.

Arrange them in a single layer on the greased baking sheet. In a small bowl, stir together the olive oil, garlic, Italian seasoning, and Parmesan cheese. Use a spoon or pastry brush to apply the flavored olive oil to the bagel chips. If you start to run out of the mixture, you can add a little bit more oil without sacrificing any flavor. Season the chips lightly with salt and pepper.

Bake for 15 to 20 minutes in the preheated oven, or until the chips are lightly browned. Remove from the oven and cool. The chips will become crispier as they cool.

Ingredients Directions

509

Crostini with Brie and Roasted Garlic

6 ounces CONTADINA® Italian

Paste with Roasted Garlic

1 baguette cut into 1/2-in. thick
slices

8 ounces Brie cheese at room
temperature

Place bread slices on ungreased baking sheet. Bake in preheated 350 degree F oven, 3 to 5 minutes on each side or until lightly toasted on top and bottom but still soft inside.

Spread thin layer of tomato paste on bread slices; spread with cheese. Bake 2 to 3 minutes or until cheese just begins to melt. Serve warm.

Ingredients Directions

510

Boneless Garlic and Rosemary Rubbed Prime Rib

with Red Wine Mushroom Sauce

1 (5 pound) boneless rib-eye

roast, left at room temperature for

2 hours before cooking

2 tablespoons olive oil

1 tablespoon salt

2 tablespoons ground black

pepper (you can grind whole

peppercorns in a blender)

8 large garlic cloves, minced

2 tablespoons minced fresh

rosemary

1/2 teaspoon minced fresh

rosemary for the sauce

2 (8 ounce) packages baby bella

or domestic white mushrooms,

sliced

1 cup chicken broth

3/4 cup red wine

1 tablespoon Dijon mustard

1 teaspoon cornstarch dissolved

in

2 teaspoons water

Adjust oven rack to center position and heat oven to 250 degrees F.

Heat a large (12-inch) skillet over medium-high heat. Rub roast on

all sides with oil, salt and pepper. Turn on exhaust fan, add roast to hot skillet and brown on all sides, about 10 minutes total. Transfer roast to a plate. When cool enough to handle, rub garlic and rosemary all over.

Meanwhile, pour off all but 2 Tbs. of the beef drippings. Add mushrooms to hot skillet and saute until well browned, about 8 minutes. Mix broth, wine and mustard; add to mushrooms and simmer to blend flavors and reduce slightly, about 3 minutes. Pour mushroom sauce into a bowl; set aside.

Set a wire rack over the skillet and set roast on rack. Slow-roast in oven until roast reaches an internal temperature of 135 degrees F for medium-rare and 140 degrees F for medium, 2 1/2 to 3 hours. Transfer roast to a cutting board; remove rack from skillet. Pour off excess fat, if any. Set skillet over medium-high heat; return mushroom sauce to pan heat to a simmer. Add cornstarch and continue to simmer until sauce thickens slightly, about a minute. Carve meat and serve with the sauce.

Ingredients Directions

511

Slow Cooker Garlic Mashed Potatoes

2 pounds red potatoes, diced with
peel

1/4 cup water

1/4 cup butter

1 1/4 teaspoons salt

1/2 teaspoon garlic powder

1/4 teaspoon ground black

pepper

1/2 cup milk, or as needed

Place the potatoes, water, and butter into a slow cooker. Season with salt, garlic powder, and pepper. Cover, and cook on Low for 7 hours, or High for 4 hours.

Mash potatoes with a masher or electric beater, adding the desired amount of milk to achieve a creamy consistency. Keep warm on low until serving.

Ingredients Directions

512

Garlic Vegetable Soup

2 tablespoons olive oil

2 carrots, chopped

2 stalks celery, chopped

1/4 medium head cabbage,
shredded

6 cups chicken broth
2 (14.5 ounce) cans peeled and
diced tomatoes
3 1/2 cups water
1 cup elbow macaroni
3 cloves garlic, minced
1/2 teaspoon ground black
pepper

Heat the oil in a large pot over medium heat. Saute the carrots, celery and cabbage in the oil for about 8 minutes, stirring well. Raise heat to high and pour in the broth, tomatoes and water. Bring to a boil, reduce heat to low, cover and simmer for 1 hour. Remove lid, stir in macaroni and heat for 5 minutes, or until macaroni is tender. Remove from heat and stir in the garlic and ground black pepper.

Ingredients Directions

513

Garlic Spinach Soup

4 cups chicken broth
2 cloves garlic, minced
3 tablespoons grated fresh ginger
root
1 cup chopped zucchini
2 cups cubed cooked chicken
1 (2 ounce) package cellophane

noodles

4 cups fresh spinach

Bring the chicken broth, garlic, and ginger to a boil in a large saucepan; reduce heat to medium and cook for 10 minutes. Add the zucchini and cook until the zucchini is tender, about 10 minutes more. Stir in the chicken and cellophane noodles; cook until the chicken is hot and the noodles are soft and transparent, about 3 minutes. Stir in the spinach until wilted.

Ingredients Directions

514

Garlic Crab Artichoke Dip

1 cup mayonnaise

8 ounces sour cream

1 (1 ounce) package garlic and
mushroom soup mix

1 (14 ounce) can artichoke hearts,
drained and chopped

1 cup shredded Swiss cheese

1 (6 ounce) can crab meat,
drained

Preheat oven to 350 degrees F (175 degrees C).

In a 1-1/2 quart casserole dish, combine mayonnaise, sour cream, soup mix, artichoke hearts, cheese and crab meat. Mix well. Bake uncovered for 30 minutes. Serve immediately.

Ingredients Directions

515

Garlic Pasta

1 (16 ounce) package dry penne
pasta

1 medium head garlic, peeled and
chopped

1/2 cup olive oil

1 tablespoon chopped fresh basil

1 tablespoon chopped fresh
oregano

2 tablespoons chopped fresh
parsley

1 tablespoon crushed red pepper

1 cup grated Parmesan cheese

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

In a skillet, saute garlic in oil on low heat, just hot enough to make the garlic sizzle; about 10 to 15 minutes. Season with basil, oregano, parsley, and crushed red pepper, and remove from heat.

In a large bowl, toss cooked pasta with garlic and herb mixture, and let sit for 3 to 5 minutes. Sprinkle with Parmesan, and serve.

Ingredients Directions

516

Skillet Garlic Chicken Dinner

Vegetable cooking spray

4 skinless, boneless chicken

breast halves

2 cloves garlic, minced

1 3/4 cups Swanson® Chicken

Stock

3/4 cup uncooked regular long-
grain white rice

1 (16 ounce) bag frozen vegetable
combination (broccoli, cauliflower,
carrots)

1/3 cup grated Parmesan cheese

Paprika

Spray a 12-inch skillet with the cooking spray and heat over medium-high heat for 1 minute. Add the chicken and garlic and cook for 10 minutes or until the chicken is well browned on both sides. Remove the chicken from the skillet.

Stir the stock, rice and vegetables in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes. Stir in the cheese.

Return the chicken to the skillet. Sprinkle the chicken with the paprika. Cover and cook for 10 minutes or until the chicken is cooked through and the rice is tender.

Ingredients Directions

517

Garlic Rice

2 tablespoons vegetable oil
1 1/2 tablespoons chopped garlic
2 tablespoons ground pork
4 cups cooked white rice
1 1/2 teaspoons garlic salt
ground black pepper to taste

Heat the oil in a large skillet over medium-high heat. When the oil is

hot, add the garlic and ground pork. Cook and stir until the garlic is golden brown. This is the color you want for maximum flavor, do not allow it to burn, or the flavor will be bitter.

Stir in the cooked white rice, and season with garlic salt and pepper. Cook and stir until heated through and well blended, about 3 minutes. Serve and enjoy.

Ingredients Directions

518

Angel Hair Pasta with Garlic Shrimp and Broccoli

1 (12 ounce) package angel hair
pasta

2 1/2 tablespoons butter, divided

1 1/2 tablespoons all-purpose
flour

1 1/2 cups milk

1/2 cup heavy cream

1 1/2 tablespoons pesto

1 1/2 tablespoons chopped fresh

parsley

3 cloves garlic, minced

2 tablespoons grated Parmesan

cheese

2 teaspoons salt, divided

1/2 teaspoon ground white

pepper

1 dash Worcestershire sauce

1 dash hot sauce

1/2 (16 ounce) package frozen

broccoli florets, thawed

1 pound jumbo shrimp, peeled

and deveined

3 cloves garlic, minced

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt 1.5 tablespoons butter in a medium saucepan over medium heat. Stir in flour and cook for 2 minutes. Slowly stir in milk and cream; simmer, stirring constantly, until thickened. Stir in pesto, parsley, garlic, Parmesan cheese, 1 teaspoon salt, white pepper, Worcestershire sauce and hot sauce. Reduce heat to low and allow to simmer.

Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes.

Drain.

Melt 1 tablespoon butter in a large skillet. Saute shrimp, garlic and 1 teaspoon salt for 5 minutes, or until shrimp are pink.

In a large bowl, toss pasta, shrimp and broccoli; pour sauce over and serve.

Ingredients Directions

519

Wicked Garlic Tofu Saute

1 tablespoon olive oil

1 (14 ounce) package firm tofu,
drained and cubed

1 (16 ounce) package frozen
broccoli, carrots and cauliflower

1/4 cup oyster sauce

6 cloves garlic, crushed or to taste

1/3 cup chicken broth

Heat olive oil in a large skillet over medium heat. Add tofu, garlic, and about half of the oyster sauce. Cook for about 5 minutes, until garlic is lightly browned but not burning. Remove from the skillet to a bowl, and set aside.

Add the frozen vegetables to the same skillet and cook vegetables according to package directions, substituting chicken broth for the water, and seasoning with the remaining oyster sauce. When vegetables are cooked, mix the tofu garlic mixture back into the pan, and heat through. Serve plain or over rice.

Ingredients Directions

520

Garlic Carrots

1 pound baby carrots

2 garlic cloves, minced

2 tablespoons olive or vegetable

oil

1/4 cup hot water

1/2 teaspoon salt

1/4 teaspoon dried thyme

Dash pepper

In a skillet, saute carrots and garlic in oil for 5 minutes. Add water, salt, thyme and pepper. Bring to a boil. Reduce heat; cover and cook for 8-12 minutes or until carrots are tender.

Ingredients Directions

521

Garlic Scape Pesto

1 pound garlic scapes, cut into 2-inch pieces

1 1/4 cups grated Parmesan cheese

1 cup olive oil

1 tablespoon lemon juice

ground black pepper to taste

Blend the garlic scapes, Parmesan cheese, olive oil, lemon juice,

and pepper together in a food processor until smooth.

Ingredients Directions

522

Easy Stovetop Chicken Teriyaki in Orange Ginger

Garlic Sauce

2 tablespoons canola oil

6 skinless, boneless chicken

breast halves

3/4 cup teriyaki sauce

3/4 cup dry white wine

1/2 cup orange marmalade

2 teaspoons minced garlic

1 teaspoon minced fresh ginger

root

4 green onions, cut into 1/2-inch

pieces

Heat oil in a large nonstick skillet over medium-high heat, and brown the chicken breasts on both sides, about 6 minutes per side.

Whisk together the teriyaki sauce, white wine, orange marmalade, garlic, ginger, and green onions in a bowl, and pour the sauce over the chicken. Cover the skillet, reduce heat to low, and simmer until chicken is no longer pink in the middle, turning the chicken in the sauce several times as it cooks, 10 to 15 minutes. Serve hot.

Ingredients Directions

523

Garlic and Ham Spaghetti

8 ounces spaghetti

5 tablespoons butter

3 cloves garlic, chopped

1 onion, chopped

16 ounces fresh mushrooms,
sliced

1 (16 ounce) package frozen
chopped broccoli

1 (6 ounce) can black olives,
drained

12 slices ham, chopped

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a large skillet over medium heat, melt butter and add garlic, onion, mushrooms, broccoli, olives, and ham. Saute mixture until onions are translucent.

In a large bowl toss cooked spaghetti with vegetable mixture.

Ingredients Directions

524

Garlic-Buttered Green Beans

1 pound fresh or frozen green
beans

1/2 cup sliced fresh mushrooms

6 tablespoons butter or margarine

2 teaspoons onion powder

1 teaspoon garlic powder

salt and pepper to taste

Cook green beans in water to cover until crisp-tender. Meanwhile,

in a skillet, saute mushrooms in butter until tender. Add onion powder and garlic powder. Drain beans; add to skillet and toss.

Season with salt and pepper.

Ingredients Directions

525