



## today's main ingredient

A  LOCAL FOOD PODCAST



# Susan Herrmann Loomis's Glazed Garlic Cloves

*[Originally from Herbfarm Restaurant in Falls City, Washington.] This cooking method brings out the sweetness and melts away garlic's sharp flavor. Serve as an accompaniment to meat or poultry.*

### INGREDIENTS

24 garlic cloves  
3/4 cup milk  
1 1/2 Tablespoons unsalted butter  
1/2 Tablespoon sugar  
A pinch of salt  
Freshly ground black pepper

**STEP 1** – Place the garlic cloves and the milk in a small saucepan over medium heat, and bring to a boil. Reduce the heat to low, and simmer for 5 minutes. Drain the garlic, discarding the milk. Do not rinse the garlic.

**STEP 2** – Melt the butter in a saucepan over medium heat. Stir in the sugar and salt, then add the garlic cloves. Stir to coat them and cook until the garlic cloves are caramelized on the outside and very soft on the inside. Shake the pan often so they caramelize evenly, 20 to 25 minutes.

**STEP 3** – Season to taste with pepper, remove from the heat and set aside until ready to use. Note: These little gems can be cooked up to a week in advance, stored in the refrigerator. Reheat in a small saucepan, covered, over low heat.