

Baby or Fresh Garlic

Fresh garlic, how lucky are we? Add to everything! You can use most of the stalk like a leek. Start chopping at the bottom and work your way up until it gets too leafy. Use in anything you would put regular garlic in. This garlic is not cured so it is meant to be used soon, although, it will keep for a long time in your refrigerator. Baby garlic is fresh and juicy.

See "Garlic Curls and Garlic" for more recipes

Fresh Garlic Salad Dressings:

Garlic Dressing

4-6 cloves of garlic
1/2c apple cider vinegar
1c olive oil
1/3c water
1 1/2 TBS Honey
1 TBS Dijon Mustard
Salt and pepper

Toss everything together in a blender, blend until smooth & creamy. Start with 4 cloves of garlic, add more for additional taste.

Garlicky Tomato Dressing

2 Tomatoes cut into quarters
1/2c Basil chopped
2 Garlic cloves minced
1/2c olive oil
1/4c Balsamic Vinegar
2tsp Tomato Paste
Salt n' Pepper

Combine ingredient in a food processor or blender. Whirl until smooth. Makes 1 ½ cups.

Ultimate Dressing, from the original Cosmic Apple Cookbook!

1/4 cup lemon juice
1/2 cup olive oil
1 Tbls finely chopped onion
1/4 cup tamari
1 garlic curl or garlic clove
1/3 cup tahini
1 Tbls maple syrup
1/4 cup water
Put all items in blender!

Lemon-Soy Dressing

1/2 cup soy sauce
1/4 cup water
1/4 cup dark sesame oil
6 Tbls fresh lemon juice

4 garlic cloves, minced

Combine all ingredients in a glass jar and shake well. From Serving Up The Harvest

Garlic-Oregano Vinaigrette

8 cloves roasted (or fresh) garlic

1/4 cup white wine vinegar

2 T fresh oregano leaves

2 T fresh parsley leaves

1 T honey

1/2 t kosher salt

3/4 cup olive oil

1/4 t red chili flakes

Combine garlic, vinegar, oregano, parsley, honey and salt in a blender and blend until smooth. With the motor running, slowly add the oil and process until emulsified. Stir in the red Chile flakes.

Roasted Garlic Vinaigrette

One whole head roasted garlic, smashed

2/3 cup extra-virgin olive oil

1/3 cup red wine vinegar

1 handful chopped fresh herbs

Salt, pepper and mustard seed to taste

Puree the herbs, seasonings and garlic in the red wine vinegar till smooth. Add the olive oil in a thin stream, while processing, till the dressing is thick and emulsified.

Green Garlic Goddess

1/3 cup minced garlic curls

1/3 cup chopped parsley or chives

1/3 cup chopped fresh herbs of your choice...basil, thyme, etc...

1/3 cup white wine vinegar

Juice of half a lemon

Salt and pepper to taste

1 cup olive or vegetable oil

2 Tbls. mayonnaise, optional

In a blender or food processor, combine all ingredients, except the oil and optional mayonnaise, if using, together until fairly smooth. Slowly add the oil in a thin stream, so the dressing thickens and emulsifies

More Baby Garlic Recipes:

Foolproof Cheesy Garlic Spread

1 - 8 oz. package cream cheese, softened

½ cup butter, softened

2 tablespoons chopped parsley or basil

2 tablespoons chopped onion

5-6 cloves minced fresh garlic

A few dashes of salt, black pepper and cayenne, red pepper flakes or paprika...

In a food processor or with a hand mixer, whip or puree all ingredients together till fairly smooth. Spread and even layer on both sides of a split French loaf, broil for a few minutes, and enjoy.

Lebanese Whipped Garlic Spread

3 whole bulbs garlic, peeled & chopped

½ cup fresh lemon juice

1 teaspoon salt

½ cup chopped fresh parsley

1 cup olive oil

In a blender or food processor, puree all ingredients together except the olive oil. When the mixture is fairly smooth, add the oil, with the machine running, till everything is thick & emulsified. Terrific to baste meats, as a dip, or spread on pita!

Spanish Garlic Soup

There are as many versions of this as there are Spanish households. This is an easy, delicious one.

¼ cup olive oil

2 whole heads garlic, peeled & finely minced

1 red bell pepper, julienned

2 carrots cut into matchsticks

1 tablespoon fresh minced parsley

Toasted bread or croutons

Fresh shredded basil, for garnish

2 quarts chicken or veggie stock

1 tablespoon dry sherry

In a large pot over medium heat, sauté the garlic in the olive oil till golden brown, stirring to prevent scorching. Add the carrots and pepper, de-glaze the pot with the sherry, add the broth and parsley, and bring to a simmer. Cook for 6- 10 minutes, just till the vegetables are cooked. Top with toasted bread, croutons and basil. Serve hot!

Garlic-Crusted Prime Rib

1 – 10lb. prime rib roast (plus or minus)

10-12 cloves garlic, crushed or minced

2 tablespoons olive oil

2 teaspoons EACH:

Kosher flake salt

Black Pepper

Dried or fresh thyme

Bring the roast to room temperature for 40-50 minutes on the counter. Meanwhile, whisk together the marinade ingredients. Spread evenly over the surface of the roast, and place in a preheated 500* oven, uncovered, for 20 minutes. Turn down to 325* and roast for an additional 60 to 75 minutes, or until done to your liking.

Garlic-y Stir-Fry Sauce This sauce can easily be stored a week in a tightly-lidded glass jar.

2/3 to ¾ of a cup chopped garlic curls, or minced fresh garlic

½ finely minced white or yellow onion

2 tablespoons minced fresh ginger

A few dashes of red chili paste or sauce, black pepper, Chinese 5-spice, hot mustard powder and/or some star anise – or any combination thereof

2 tablespoons sugar, brown or raw

2 tablespoons soy sauce

2 tablespoons rice wine vinegar

2 tablespoons dry sherry or rice wine

2 tablespoons toasted sesame oil

1 tablespoon vegetable oil

¼ cup water mixed with 1 tablespoon cornstarch, to thicken the sauce

In a medium skillet over medium heat, sauté the garlic and onions just past the wilted stage, until they begin to turn light golden brown. Add any spices you may be using (get creative – try lemongrass, chives, orange peel, coriander ~ don't be afraid to make it your own) and allow them to toast a bit in the onion-garlic mixture. De-glaze the pan with the sherry or rice wine, take off the heat and allow to cool a bit. Whisk together all additional ingredients and incorporate your sautéed garlic, onion and spices. You may add a little more liquid to thin out the sauce, like noc mam, black bean sauce, Hoisin, etc.