**Roasted Garlic Dipping Oil**

Servings 4 to 6 servings

Prep 5 minutes

Cook 1 hour

Total 1 hour 5 minutes

Course: Condiment

Cuisine: American

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An easy, flavorful dipping oil, perfect for light appetizers!

**Ingredients:**

* 1 head garlic
* ½ Cup olive oil
* 1 Teaspoon dried thyme
* 1 Teaspoon dried rosemary
* Italian bread (to serve)

**Directions:**

1. Preheat oven to 350 degrees F.
2. Slice the top off of the head of garlic, just exposing the top of the garlic.
3. Place the garlic, thyme and rosemary in a small, shallow baking dish and drizzle the olive oil over the garlic and into the baking dish.
4. Cover tightly with foil and bake for 1 hour.
5. Remove from the oven, uncover and let cool until you are able to handle the garlic.
6. Squeeze the roasted garlic out of the peel and discard the peels.
7. Mash the garlic with a fork and whisk it into the olive oil-herb mixture.
8. Serve with Italian bread.

(Leftover oil can be stored in the refrigerator for up to 2 months. Bring to room temperature before serving.)