

Recipe Collection for Clatskanie Farmers Market 5th Annual Garlic Festival

Garlicky Harissa

INGREDIENTS

- 10 dried chiles, any variety such as cayenne,
OR 1 tablespoon crushed red pepper flakes
- 1 teaspoon cumin seeds
- 2-4 garlic cloves, finely grated (*we used Inchelium Red*)
- 1 cup olive oil
- 2 tablespoons sherry vinegar or red wine vinegar
- salt

RECIPE PREPARATION

Place chiles in a large heatproof bowl and pour in boiling water to cover. Let soak until softened, 40–45 minutes; drain.

Meanwhile, toast cumin seeds in a dry small skillet over medium heat, swirling pan often, until fragrant, about 2 minutes. Let cool, then finely grind in spice mill or with mortar and pestle.

Drain chiles; transfer to a blender and purée, adding hot water by the tablespoonful as needed until smooth. Strain chile mixture through a fine-mesh sieve; discard solids. Mix in ground cumin, garlic, oil, and vinegar. Season with salt and let sit 15 minutes before serving.

Do Ahead: Harissa can be made 1 week ahead. Cover and chill.

Spicy Garlic Chickpeas

INGREDIENTS

- 2 - 15-oz. cans chickpeas (rinsed)
- 4 - 6 garlic cloves, crushed (*we used Spanish Roja*)
- 1 dried chile, any variety, crushed, OR ½ tsp. crushed red pepper flakes
- ¾ cup olive oil
- salt and freshly ground black pepper

RECIPE PREPARATION

Cook chickpeas with garlic and chile in oil in a large skillet over medium-high heat until garlic is golden and chickpeas begin to blister, 6–8 minutes; season with salt and pepper.



Garlic Broth

INGREDIENTS

- 2 or more heads of garlic (we used Duganski)
- 2 Tbsp. extra-virgin olive oil, plus more for drizzling
- A handful of fresh herbs (we used sage, thyme, rosemary & basil)
- salt, freshly ground pepper

RECIPE PREPARATION

Slice 1 head of garlic in half crosswise; set aside. Separate cloves from remaining head, peel, and crush lightly. Heat 2 Tbsp. oil in a large saucepan over medium. Add crushed garlic cloves and cook, tossing occasionally, until golden brown and softened, 8–10 minutes. Add 2 quarts water, increase heat to high, and bring mixture to a boil. Add herbs and reserved halved head of garlic. Reduce heat so broth is at an active simmer and cook until garlic is very tender and broth is reduced by nearly half, 30–40 minutes. Season generously with salt and pepper.

Strain broth through a mesh sieve into a large bowl (or, pass a wide slotted spoon through it a few times to fish out garlic and herbs).

Divide broth among bowls. Sip it as is, or you can add cooked noodles, drizzle in some whisked eggs to make stracciatella, or rub toast with raw garlic and drizzle with oil and float on top.

Do Ahead: Broth can be made 3 days ahead. Let cool; cover and chill.

Garlic Vinegar

INGREDIENTS

- 8 or more garlic cloves, thinly sliced (we used Blanak)
- 2 heads fresh dill
- 1 Tbsp. mustard seed
- 2 cups distilled white vinegar
- 1 Tbsp. sugar
- 1½ tsp. salt

RECIPE PREPARATION

Place garlic, dill and mustard seed in a heat-safe jar. Bring vinegar, sugar, and salt to a boil in a medium saucepan, stirring to dissolve sugar and salt. Pour hot brine into jar; let cool 30 minutes. Cover and chill at least 4 hours before using.

Do Ahead: Garlic vinegar can be made 4 weeks ahead. Keep chilled.

Garlic-Chile Vinegar

INGREDIENTS

- 7 red or green chiles, such as serrano or cayenne (we used jalepeno)
- 8 or more garlic cloves, thinly sliced (we used Blanak)
- 1 1½" piece ginger, peeled, thinly sliced
- 2 cups distilled white vinegar
- 1 Tbsp. sugar
- 1½ tsp. kosher salt

RECIPE PREPARATION

Place chiles, garlic, and ginger in a heat-safe jar. Bring vinegar, sugar, and salt to a boil in a medium saucepan, stirring to dissolve sugar and salt. Pour hot brine into jar; let cool 30 minutes. Cover and chill at least 4 hours before using.

Do Ahead: Garlic-chile vinegar can be made 4 weeks ahead. Keep chilled.

Lebanese Garlic Sauce

INGREDIENTS

- 1 head garlic, minced (we used Vietnamese Red)
- 1 Tbsp. sea salt
- 1/2 cup fresh lemon juice
- 1 cup vegetable oil
- 1 cup olive oil (not extra virgin)

RECIPE PREPARATION

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. This may be used as a condiment on grilled meats, as a salad dressing, and in dishes that require good garlic flavor.

Roasted Garlic Spread

Roast garlic until soft and golden, blend with olive oil and a little water until desired consistency.

Roasted Garlic Potatoes

Thinly slice potatoes and stack in pan. Blend garlic, rosemary and parmesan cheese until crumbly. Brush potato stacks with olive oil, sprinkle with garlic mixture, lightly salt and pepper. Bake @ 350 until potatoes are golden brown.

