

## **Recipe Collection for Clatskanie Farmers Market 5<sup>th</sup> Annual Garlic Festival**

*Mostly based on recipes from Bon Appetit and All Recipes.*

*Check out their websites for even more garlic inspiration!*

### **Garlicky Harissa**

#### *INGREDIENTS*

- 10 dried chiles, any variety such as cayenne, *OR* 1 tablespoon crushed red pepper flakes
- 1 teaspoon cumin powder
- 2-4 garlic cloves, finely grated (*we used Inchelium Red*)
- ½ cup olive oil
- 2 tablespoons sherry 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 powder in a dry small skillet over medium heat, swirling pan often, until fragrant, about 2 minutes.

Drain chiles; purée in blender, adding hot water by the tablespoonful as needed until smooth. Mix in cumin powder, garlic, oil, and vinegar. Season with salt and let sit 15 minutes before serving.

Harissa can be made 1 week ahead. Cover and store in refrigerator.

### **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*

Saute 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
- A handful of fresh herbs (we used sage, thyme, rosemary & basil)
- salt, freshly ground pepper

### *RECIPE PREPARATION*

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

Strain broth through a mesh sieve into a large bowl. Serve as is, or add cooked noodles and vegetables to make a hearty soup.

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

## **Lebanese Garlic Sauce**

### *INGREDIENTS*

- 2 heads garlic, minced (we used Vietnamese Red)
- 1 Tbsp. salt
- ½ 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 large jar (at least 2 quarts). Submerge an immersion blender in the mixture to the bottom of the jar. Mix until the ingredients thicken, 1 to 2 minutes. 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 or in dishes that require strong garlic flavor.

## **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.

Garlic vinegar can be made 4 weeks ahead. Keep chilled.

## **Garlic-Chile Vinegar**

### *INGREDIENTS*

- 4 red or green chiles, such as serrano or cayenne (we used jalepeno)
- 8 or more garlic cloves, thinly sliced (we used Blanak)
- fresh 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.

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

## **Fig and Garlic Spread**

*recipe from [Nutraliving.com](http://Nutraliving.com)*

### *INGREDIENTS*

- 2 heads garlic (we used St. Helens)
- 6-8 fresh figs
- 1 Tbsp. honey
- 1 Tbsp. olive oil
- 1 tsp. Italian Herb seasoning
- salt and pepper

### *RECIPE PREPARATION*

Heat oven to 350. Peel garlic cloves and brush with olive oil. Wrap bulb in foil and set aside on a baking sheet.

Cut the figs in half and place them cut side up on the same baking sheet. Sprinkle with salt and pepper. Bake garlic and figs for about 30 mins until figs are lightly brown.

Allow to cool and place all ingredients in a food processor.. Pulse until well blended.

## **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.

