

Roasted Garlic Pizza Sauce

1/2 of a garlic bulb

1/2 cup olive oil

Preheat oven to 350 degrees. Slice the tips off of garlic bulb (the pointy end, not the root end). Drizzle with 1 tablespoon olive oil. Wrap the bulb in foil. Bake at 350 degrees for 30 minutes or until the cloves are soft. Remove garlic from foil. Squeeze garlic from each head into a small blender jar (a mason jar works well here, just attach the blade and base to the jar). Blend with remaining olive oil. Brush over pizza, then top as desired.