



ROASTED GARLIC BROTH

- 3 Heads Garlic
- 3 Tablespoons Olive Oil
- 1 Onion, Finely Chopped
- 1/2 Cup Sherry
- 6 Cups Chicken Broth
- Salt and Pepper to Taste

DIRECTIONS

1. Preheat oven to 200 degrees.
2. Slice the top of each garlic head.
3. Place the garlic individually on aluminum foil sheets and drizzle with olive oil.
4. Close the foil and place on a baking sheet.
5. Bake for 50 minutes or until garlic is tender and caramelized.
6. Press the cooked head to bring out the garlic puree.
7. In a saucepan, brown the onion in remaining oil.
8. Deglaze the pan with the wine and reduce by half.
9. Add the broth and garlic puree.
10. Bring to a boil, then simmer 5 minutes.
11. Season with salt and pepper to taste.
12. Pour into fondue pot, keeping heat moderately high.
13. Add more of the mixture as needed.