

# Grilled Garlic Mini-Kabobs

Kris Later

## Ingredients

2 heads garlic

your favorite oil for  
brushing

salt and pepper to taste



## Directions

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Break apart garlic heads and peel cloves.

Put cloves on toothpicks to make mini-kabobs.

Brush with oil and season with salt and pepper.

Wrap each kabob loosely with foil.

Grill over hot fire until tender (about 5 minutes each side, 10 minutes total), turning frequently.

Remove the foil during the last few minutes so that the kabobs brown slightly.