



Garlic Confit with Herb Salt

makes about three 1/2 pints

- 6 heads of garlic, cloves peeled
- 3 small bay leaves
- 3 small red chile, like chiles de árbol
- 2 cups duck fat or good quality olive oil
- 1 1/2 teaspoons sea salt
- 1 1/2 teaspoons herbes de Provence

Combine all of the ingredients in a medium saucepan over very low heat. Bring to a very lazy simmer; a bit of scum may rise to the top, which you can skim off with a spoon. Cut a round of parchment paper and lay it on top to help keep the garlic submerged.

Cook, without browning, until the garlic is tender, about 30 minutes. Cool.

Pound together the sea salt and herbes de Provence with a mortar and pestle. Set aside.

Using a slotted spoon, transfer the garlic, bay leaves and chiles to glass jars. Sprinkle a teaspoon of the herb salt on top of each. Pour the cooking fat or oil over to cover, seal the jars and refrigerate. Will keep for up to 4 months.