



NINO'S MARKET FRESH PRODUCE RECIPE

Elephant Garlic, Rosemary & Cheese Biscuits



Makes Approximately 4 to 6 Servings

One of over 300 garlic species grown worldwide, the **Elephant Garlic** or **Russian Garlic** is not actually a true garlic, but actually more closely related to the typical garden leek. It has a tall, solid, flowering stalk and broad, flat leaves much like those of the leek, but forms a bulb consisting of very large, garlic-like cloves. Many people are attracted to elephant garlic simply because of its size. They assume that it must be more strongly flavored than ordinary garlic. In fact the opposite is true as its taste is more onion and leek than garlic. It's often used when a subtle hint of garlic is wanted without overpowering the rest of the food. In fact, the Elephant Garlic is so mild you can take a whole bulb of it and slice the cloves into quarter inch thick steaks, sauté them in butter or olive oil and serve them as a vegetable.

1 pkg.	Pillsbury Brand "Grand" Biscuits	1/3 cup	Parmesan Cheese, shredded
¼ cup	Olive Oil, Extra Virgin	1 tsp.	Black Pepper, cracked
3 cloves	Elephant Garlic, peeled	2 tsp.	Sea Salt, coarse
2 Tbsp.	Rosemary, fresh, chopped		

Method:

Unwrap tube of biscuits and place each on baking sheet approximately 2 inches apart. Flatten each biscuit just slightly and brush the tops of each with olive oil. Slice each elephant garlic clove very finely (less than 1/8th inch) and fan out across surface of biscuit top, overlapping just slightly. Sprinkle each biscuit with chopped fresh rosemary and shredded Parmesan cheese then season with cracked pepper and sea salt. Bake biscuits according to package directions or until biscuits are well browned and cheese is melted. Serve.

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