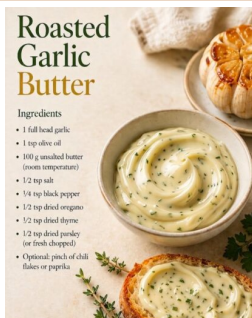


Homemade Roasted Garlic Butter Recipe for Bread, Steak, Pasta, and More

1 cup unsalted butter, softened



OVEN
400°F

TIME
35 to 40 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 head of garlic
- 1 tablespoon olive oil
- 1 cup unsalted butter, softened
- 1/2 teaspoon salt, or to taste
- 1 tablespoon chopped fresh parsley, optional
- 1/4 teaspoon black pepper, optional

DIRECTIONS

1. Preheat your oven to 400°F.
2. Slice the top off the head of garlic so the tops of the cloves are exposed.
3. Place the garlic on a piece of foil and drizzle with olive oil.
4. Wrap the garlic tightly in the foil and roast for 35 to 40 minutes, or until the cloves are soft and golden.
5. Remove the garlic from the oven and let it cool enough to handle.
6. Squeeze the roasted garlic cloves out of their skins into a bowl.
7. Mash the garlic into a paste with a fork.
8. Add the softened butter, salt, parsley, and black pepper if using.
9. Stir until everything is fully combined and smooth.
10. Serve immediately, or transfer to a container and refrigerate until ready to use.

SWAPS & NOTES

Unsalted butter is the best base because it gives you full control over the final seasoning.

If you only have salted butter, that works too.

Just reduce or skip the added salt until you can taste and adjust.

Fresh parsley adds color and a little freshness, but it is optional.

TIPS FOR SUCCESS

Make sure the butter is fully softened before mixing.

This helps the roasted garlic blend in smoothly and evenly.

Do not rush the garlic roasting step.

The cloves should be completely soft so they mash easily and bring that sweet, mellow flavor to the butter.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-roasted-garlic-butter-recipe-for-bread-steak-pasta-and-more/>