Deejay's Black Olive Pate'

6 cloves of garlic (do not peel)
1/4 cup olive oil (do not substitute)
1 cup Sicilian black olives, pitted
1 tablespoon basil

Preheat oven to 350 degrees F. Wrap unpeeled garlic cloves tightly in aluminum foil. Bake 30 minutes. Remove from oven, open foil, and let garlic cloves rest about 10 minutes until cool enough to handle.

When cool, pinch each clove from the root end and squeeze the garlic pulp into a small bowl. Set aside. Puree olives, garlic, basil and olive oil about 15 seconds.

Pour into ½ pint jars with 1 inch headspace. Process in a pressure canner for 60 minutes at 10 lbs pressure.

* May be eaten after a few hours or processed for later.

http://www.deejayssmokepit.net/