

Roasted Garlic Cold Noodles with Grilled Market Veggies

This recipe starts with whole heads of garlic roasted right on the grill until they're golden, soft, and sweet. Tossed with cold Japanese-style noodles, grilled seasonal vegetables, and a splash of Crow River Winery garlic wine, it's the kind of dish that tastes like August in Minnesota—smoky, garlicky, fresh, and just a little bit unexpected. Serve it warm, room temperature, or cold. It's flexible, forgiving, and perfect for cooking outside with a crowd.

Ingredients

For the roasted garlic

- 3–4 whole heads of garlic
- Olive oil
- Salt

For the vegetables, use what looks best at the farmers market. Good August options include:

- Asparagus, trimmed
- Cabbage, cut into wedges or thick slices
- Carrots, sliced lengthwise or into thin coins
- Onions, cut into thin wedges
- Sweet peppers, sliced into strips
- Zucchini or summer squash, sliced
- Green beans
- Broccoli or broccolini

For the noodles

- 1 pound Japanese-style noodles
- Salt, for the pasta water

For tossing

- Roasted garlic, squeezed from the skins
- 2–4 tablespoons olive oil
- 2–4 tablespoons Crow River Winery garlic wine, or more as needed
- Salt and pepper, to taste
- Optional: spice it up with a little chili crisp, red pepper flakes, or hot honey

Instructions

1. Heat the grill to medium-high.
2. Slice the tops off the garlic heads just enough to expose the cloves. Drizzle generously with olive oil and sprinkle with salt. Place the garlic heads in a Clay Coyote Grill Basket, cut side up, and grill until the cloves are golden, soft, and fragrant. Depending on the heat of your grill, this may take 25–40 minutes. If the garlic is browning too quickly, move it to a cooler part of the grill.
3. While the garlic roasts, prepare your vegetables. Cut them into pieces that will grill well and still hold their shape when tossed with noodles. Drizzle with olive oil, season with salt and pepper, and grill in the Clay Coyote Grill Basket until tender with a little char. Some vegetables will cook faster than others, so add them in stages if needed. Cabbage, carrots, and onions can go in earlier; peppers, asparagus, zucchini, and green beans should go in closer to the end.
4. Cook the noodles in salted water until just al dente. Rinse under cold water to stop the cooking and keep them from getting sticky. Drain well.

5. When the garlic is cool enough to handle, squeeze the roasted cloves into a large bowl. Mash with olive oil, and garlic wine until it becomes a loose, glossy sauce. Add a little more garlic wine or olive oil if it needs more moisture.
6. Add the noodles and grilled vegetables to the bowl and toss until everything is well coated. Taste and adjust with more salt, pepper, or garlic wine.
7. Serve warm, at room temperature, or cold, topped with fresh herbs, sesame seeds, and a final squeeze of lemon.