



Dried Garlic

Prep: 20 mins

Dehydrate: 4 hrs

Ingredients:

Garlic

Directions:

Peel and finely chop cloves.

Spread chopped garlic over trays. (Use Paraflexx or parchment paper if mesh is too large.)

Dry at 40.5°C until crisp.

Store as is or as a powder.

To make a powder: place dried garlic into a food processor or blender grind into powder.

Excalibur
DEHYDRATORS SOUTH AFRICA

060 960 5141

www.excaliburdehydrators.co.za