

# Freeze Dried Garlic

[Live Life Simple's: FREEZE DRIED Flowers, FREEZE DRIED Garlic, FREEZE DRIED Herbs](#)

## Ingredients:

Garlic



## Directions:

1. Peel the cloves of garlic
2. You can then dice, or gently smash to break the skins open so that moisture can escape during the freeze drying process
3. Put on parchment lined tray and pre freeze
4. Freeze Dry
5. Chop or Powder after freeze drying
6. Store Appropriately (see Tips and Tricks for storage help)

**Cycle Time:** My cycle time in a medium freeze dry in a garage during high heat and humidity was just shy of 18 hours.

**Rehydration:** Granulated garlic can be rehydrated with water or just added to cooking



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray