

Minced Garlic

This recipe will make as many trays as you choose to make*

[Adventures in Freeze Drying's: Freeze Dried Minced Garlic and Garlic Powder](#)

Ingredients:

Peeled and minced
Garlic

(You can purchase
pre-peeled Garlic
as a time saver if
desired)



Directions:

1. Mince your garlic, you can use a food processor and pulse it until you have the garlic minced down to the size you want.
2. Spread evenly on parchment lined trays
3. Freeze Dry
4. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 20 hours

Rehydration: Simply add freeze dried minced garlic to your recipe at a 1:1 ratio for minced garlic



Live.
Life.
Simple.

www.freezedryingcookbook.com

*XL Tray = 15 Cups/Tray
Small = 5 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Cycle times & rehydration for reference only