

Garlic

- Peel outer skin, chop into small pieces.
- Add to almost anything. Sauté with olive oil and onion or shallots to use as a base for adding other ingredients. Bake a few cloves until soft and add to dressings or spreads.
- Store for several weeks.

Store in a paper bag in a cool, dry, and dark area.

*To freeze: freeze on tray before packing.
Do not blanch. Thaw 20 min.*

