

Garlic (*Allium sativum*)

Use 1/4 - 1/2 tsp for 4 servings

Description

Garlic is one of the most widely used spices in the world. Dried garlic can usually be used in place of fresh and is more convenient.

These fine granules of pure garlic give savoury dishes a mouth-watering flavour without the texture of fresh chopped garlic.

Did you know?

The workers building the Pyramids ate Garlic to keep up their strength and avoid illness.

Nowadays, Garlic bread is the UK's most popular restaurant starter. At one time, Garlic was said to keep vampires away! Garlic is highly antiseptic - it purifies and thins the blood. Garlic is said to be an antidote to drunkenness. The chlorophyll in Parsley helps clear the breath of Garlic odours.

Quality

Blends incorporating both garlic and onion readily absorb moisture. They should be kept away from steam and stored in well sealed containers. However, if they do become solid in the jar just stir to loosen the granules before using.

Usage

Add to most savoury dishes, including sauces, marinades, casseroles, soups and stuffing.

Sprinkle into salads such as coleslaw, pasta and rice.

Add Garlic Granules to Yorkshire pudding batter.

Marinate olives in olive oil, Garlic Granules and Oregano.

Rub a leg of lamb with Garlic Granules, salt and Rosemary before roasting.