

# 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.

Recipe sourced from Excalibur Dehydrators USA



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