

Garlic Paste



Time needed: depends on quantity and if you can buy peeled garlic or not.

Notes

This can be done once a year, after the local garlic harvest, the pictures on the right were planted and harvested in my parents backyard. The garlic tastes so much better this way. We estimated using around 50kg of garlic (final yield was maybe 20 kg (peeled bulbs)) a year. So it really is an essential food prep in any fridge that consumes garlic in copious amounts.

Ingredients

- 2 cups peeled garlic
- ½ tsp salt
- 3 Tbs oil (your preference)

Directions

Peel garlic, place in a food processor or use a hand blender and buzz all ingredients, until a paste is formed. Store in a sterilized jar, ice cube tray, plastic bag. This can be used immediately or frozen if you are making very large quantities.

