<dryingMethod>Drying garlic is an easy and safe way to keep garlic indefinitely. Choose fresh, firm, flavourful cloves with no bruises and follow these simple directions.

Peel the garlic cloves.

Slice the garlic thinly. A food processor works well.

Dry the garlic until crisp. In a dehydrator you have a choice of faster, hotter drying or slower, cooler drying. We dry our garlic for two days at about 45°C (115°F).

Store the garlic. Dried garlic may be stored at room temperature in an airtight container. If you store the dried garlic in the freezer in the form of flakes, and then grind it close to the time when you will be using the garlic it will keep its amazing freshness for more than a year.

Grind the garlic. A blender gives you a mixture of powder and granules which you can separate using a fine and a coarse seive. A coffee grinder not used for coffee is good for turning garlic flakes into powder.</dryingMethod>