## Copilot

Sure, here are some key attributes of dried minced garlic as an ingredient:

1. **Origin**: Garlic is native to Central Asia and northeastern Iran, and has long been a common seasoning worldwide [1].
2. **Form**: Dried minced garlic refers to garlic cloves that have been dehydrated to remove their moisture content [2]. This process helps to extend the shelf life of garlic and concentrates its flavor [2].
3. **Flavor and Aroma**: Dried minced garlic can provide a subtle, yet distinct garlic flavor that enhances the overall taste of your dishes [1]. Whether you’re sautéing vegetables, grilling meats, or preparing soups and sauces, this pantry staple can add depth and complexity to your cooking [1].
4. **Culinary Uses**: Dried minced garlic is often used as a seasoning in a variety of dishes, including soups, stews, sauces, and marinades [2]. It can also be sprinkled over roasted or grilled vegetables, incorporated into pasta dishes, or added to soups and stews for an extra layer of flavor [1].
5. **Health Benefits**: Dried minced garlic offers various health benefits, including its ability to support heart health, boost the immune system, and provide antioxidant properties [1]. It also contains allicin, a compound with antibacterial and antiviral effects [1].
6. **Rehydration**: When using dried minced garlic, it’s essential to rehydrate it before adding it to your dishes [1]. To do so, simply soak it in a small amount of water for a few minutes to restore its natural texture and flavor [1].
7. **Shelf Life**: Dried minced garlic can last for up to two years when stored in an airtight container in a cool, dark place [1]. This extended shelf life makes it a convenient pantry staple for long-term use [1].

As for the dried minced garlic from Pendery's, I found that Pendery's offers a product called "Garlic-Minced" [5]. However, specific details about this product are not available. Pendery's is known for its careful selection, propagation, harvesting, and processing, resulting in quality products [5]. For specific details about their dried minced garlic, I would recommend reaching out to Pendery's directly or visiting their website [5]. They should be able to provide you with the most accurate and up-to-date information.

Source: Conversation with Bing, 5/13/2024

1. [How to use dried minced garlic? - Chef's Resource](https://www.chefsresource.com/how-to-use-dried-minced-garlic/)
2. [Dried Garlic 101: Nutrition, Benefits, How To Use, Buy, Store | Dried ...](https://www.faskitchen.com/dried-garlic-101/)
3. [Garlic-Minced - penderys.com](https://penderys.com/shop/spices-and-seasonings/garlic-minced-5431.html)
4. [Dried garlic - Complete Information Including Health Benefits ...](https://www.justgotochef.com/ingredients/dried-garlic)
5. [Garlic Granulated vs Garlic Minced– iSpice You](https://www.ispiceyou.com/blogs/news/garlic-granulated-vs-garlic-minced)