Crunchy Minced Garlic

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING	TOTAL / HANDS-ON
About 12	1 tsp	Less than 1 g	25 min / 15 min

Ingredients

- **1/2 cup finely minced fresh garlic** (about 70 g)
- **1/2 cup neutral oil**, such as canola or avocado oil
- **1/8 teaspoon fine salt**, optional

Directions

1. **Prepare.** Keep the mince even, about **1/16-1/8 inch** across. Set a fine-mesh **metal strainer** over a heatproof bowl. Line a plate with two layers of paper towels.
2. **Warm the oil.** Heat the oil in a small saucepan over medium heat with one test piece of garlic. When it bubbles steadily, reduce the heat to **medium-low** and add the remaining garlic.
3. **Fry gently.** Cook for **about 5-10 minutes**, stirring continuously, until the bubbling slows and the garlic turns **pale golden**. Lower the heat if it colors quickly. Use the color as your guide; it will darken further after draining.
4. **Drain immediately.** Pour through the prepared strainer. Spread the garlic in a thin layer on the paper towels, blot gently and add the optional salt.
5. **Cool.** Let cool completely, about **10 minutes**; the pieces become crunchy as they cool. Sprinkle over food just before serving.

Store & Reheat

Once cool, keep garlic and strained oil in **separate airtight containers**. Refrigerate both within **2 hours**, at **40°F or below**; use within **4 days**, or freeze small portions for **3 months**.

Oven:

Thawed: Thaw in the refrigerator. Preheat **325°F**. Spread thinly in a shallow metal dish. First check **2 min**, then stir and check every **30 sec**; stop before darkening. Cool for crunch.

Frozen: Preheat **325°F**. Break up clumps; spread thinly in a shallow metal dish. First check **3 min**, then stir and check every **30 sec**; stop before darkening. Cool for crunch.

Air fryer:

Thawed: Thaw in the refrigerator. Preheat to **325°F**; select **Bake**. Keep a thin layer in a shallow metal dish, not loose in the basket. First check **1 min**, then stir and check every **30 sec**; stop before darkening. Cool for crunch.

Frozen: Preheat to **325°F**; select **Bake**. Break up clumps in a shallow metal dish; keep pieces contained. First check **2 min**, then stir and check every **30 sec**; stop before darkening. Cool for crunch.

Skillet:

Thawed: Thaw in the refrigerator. Warm briefly in a dry skillet over low heat, stirring; stop before darkening. Cool for crunch.

Frozen: Break up clumps; warm briefly in a dry skillet over low heat, stirring. Stop before darkening and cool for crunch.