



# Noreen's Kitchen

## Homemade Ready Garlic

### Ingredients

2 cups garlic cloves  
1/2 cup to 3/4 cup filtered water  
1/2 teaspoon citric acid

### Step by Step Instructions

Chop garlic very fine using a knife or in the food processor fitted with a stainless steel blade.

Place chopped garlic into a pint jar. It is alright to push it down into the jar tightly.

Mix citric acid with water and stir to combine until citric acid has dissolved.

Slowly pour citric acid mixture into the jar over the garlic.

You may need to use a spatula or a skewer or a spoon to get the liquid to settle.

Continue adding the liquid until the jar is full and you can see the liquid level slightly on top of the garlic.

Place the lid on the jar and give it a shake to distribute everything evenly.

Your garlic is ready to use. Store in the refrigerator for up to three months.

You can make a smaller amount and you should only make what you can use in three months time.

## **Enjoy!**