



Garlic Salt (Homemade)

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
1 cup	5 MIN	120 MIN		10

Homemade garlic salt is a simple and flavorful seasoning made by combining garlic and salt. It's a versatile kitchen staple that enhances the taste of many dishes. This easy recipe allows you to control the flavor and avoid additives found in store-bought versions. Fresh and aromatic, it's perfect for everyday cooking.

Ingredients

- 1 cup salt
- 2 tablespoons garlic powder
- **OR**
- 4-5 garlic cloves (fresh, finely minced)

Recipe Summary

- Prep Time: 5 minutes
- Drying Time: 1-2 hours (*if using fresh garlic*)
- Total Time: 5 minutes - 2 hours
- Servings: ~1 cup

- Course: Seasoning
- Cuisine: International

Cooking Method

Instructions

Option 1: Using Garlic Powder

1. Mix salt and garlic powder in a bowl.
2. Stir well until evenly combined.
3. Store in an airtight container.

Option 2: Using Fresh Garlic

1. Finely mince garlic cloves.
2. Mix with salt thoroughly.
3. Spread mixture on a baking sheet.
4. Let air dry or bake at low heat (**150°F / 65°C**) until fully dry.
5. Break up and store.

Cooking Tips

- Ensure mixture is fully dry before storing
- Use fine salt for better blending
- Store in a dry, cool place

Variations

- Add herbs like parsley or oregano
- Add onion powder for extra flavor
- Use smoked salt for depth
- Add chili flakes for spice

What to Use Garlic Salt On

- Vegetables
- Meat and poultry
- Fries
- Popcorn

Storage

Store in an airtight container for up to **6 months**.

Reheating

Not required.

Frequently Asked Questions

Is garlic salt the same as garlic powder?

No, garlic salt is a mix of salt and garlic.

Can I use fresh garlic?

Yes, but it must be dried properly.

How long does it last?

Up to 6 months when stored correctly.

Recipe Author

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