



Garlic Powder (Homemade)

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
½ cup	10 MIN	6 HOUR		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

- 6-8 garlic cloves

Recipe Summary

- Prep Time: 10 minutes
- Drying Time: 2-6 hours (*depending on method*)
- Total Time: 2-6 hours
- Servings: ~½ cup
- Course: Seasoning
- Cuisine: International

Cooking Method

Instructions

1. Peel garlic cloves and slice them thinly.
2. Spread slices evenly on a baking sheet or dehydrator tray.

Oven Method:

3. Dry at **150°F (65°C)** for **2-3 hours**, until completely dry and brittle.

Dehydrator Method:

4. Dry at low temperature for **4-6 hours** until crisp.

1. Let garlic cool completely.
2. Grind into a fine powder using a blender or spice grinder.
3. Store in an airtight container.

Cooking Tips

- Slice garlic evenly for consistent drying
- Ensure garlic is fully dry before grinding
- Store in a dry, cool place

Variations

- Make garlic flakes instead of powder
- Mix with salt to create garlic salt
- Add herbs for seasoning blends
- Lightly roast before drying for deeper flavor

What to Use Garlic Powder On

- Meat and poultry
- Vegetables
- Sauces and soups
- Snacks and fries

Storage

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

Reheating

Not required.

Frequently Asked Questions

Why is my garlic powder clumping?

It may contain moisture — dry it longer.

Can I use a microwave to dry garlic?

Not recommended — uneven drying.

Is homemade garlic powder stronger?

Yes, it's often more flavorful.

Recipe Author

Mary Thompson

Generated on: Jul 11, 2026 02:56

Downloaded from iheartgarlic.com

