

USE OF DEHYDRATED GARLIC AND HORSERADISH

DEHYDRATED GARLIC

Dehydrated garlic may be added directly to recipes as a substitute for dry (fresh) garlic. For more garlic flavor, dissolve garlic in an equal volume of water.

SUBSTITUTION GUIDE:

| <u>Dehydrated</u> | = | <u>Dry (Fresh) Garlic</u> |
|---|---|---|
| 1/4 tsp | = | 1 tsp minced (1 average clove) |
| 3/4 tsp | = | 1 tbsp minced (3 average cloves) |
| 2 ² / ₃ tbsp (1 oz) | = | 10 tbsp (3 ¹ / ₂ oz) minced (30 average cloves) |

DRY (FRESH) GARLIC

Follow specific recipe for substitution of dry (fresh) garlic for dehydrated garlic. **DO NOT SUBSTITUTE DRY (FRESH) GARLIC FOR DEHYDRATED GARLIC IN SALAD DRESSING RECIPES.**

REVISION

(OVER)

DEHYDRATED HORSERADISH

Dehydrated horseradish should be rehydrated before use in a recipe as follows:

To one part by volume dehydrated horseradish add two parts by volume of warm water.

The rehydrated horseradish is about twice as potent in strength as prepared horseradish; use the following substitution: One part by volume rehydrated horseradish for two parts by volume prepared horseradish.

SUBSTITUTION GUIDE:

| <u>Dehydrated Horseradish</u> | + | <u>Warm Water</u> | = | <u>Rehydrated Volume</u> | = | <u>Prepared Horseradish Equivalent</u> |
|---|---|------------------------------------|---|------------------------------------|---|--|
| 1/2 oz (2 ¹ / ₃ tbsp) | | 4 ² / ₃ tbsp | | 6 tbsp | | 3/4 cup |
| 1 ² / ₃ oz (6 ² / ₃ tbsp) | | 13 tbsp | | 1 cup | | 2 cups |
| 2 ¹ / ₂ oz bottle (10 tbsp) | | 1 ¹ / ₄ cups | | 1 ¹ / ₂ cups | | 3 cups |

Recipes using prepared horseradish will have a decreased volume when dehydrated horseradish is used. Additional water should NOT be used to yield a product equal in volume to the prepared horseradish.