

# GARLIC - CHOPPED

10/3/2023

**Yield:**           **Approximately 3 cups**

**Shelf Life:**   **2 days**

**Equipment:** Stock pot, liquid measuring cups, timer, rubber spatula,  
small food processor with 'S' blade, 1/6 pan with lid

## **Ingredients**

**4 cups           Whole Peeled Garlic**  
**2 gallons       Water**

**\*\*PREPARE IN THIS BATCH SIZE ONLY!\*\***

## **Blanching Procedure**

1.     Set up a small pot with water, and bring to a boil.
2.     While the water is coming to a boil, set up an ice bath.
3.     Measure out 2 cups of garlic toes into a culinary basket, and dip into the boiling water for 1 minute. **SET A TIMER!**  
       **NOTE: No more than 2 cups of garlic toes can be blanched at one time.**
4.     After the timer sounds, strain the garlic, and immediately place in an ice bath.
5.     **Stir with the rubber spatula until completely chilled (2 - 3 minutes).**
6.     Repeat Steps 3 - 5 for the remaining 2 cups of garlic toes.

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## Chopping Procedure

7. Assemble the food processor with the 'S' blade.
8. Pour the cooled garlic into the processor bowl, and chop the garlic for **5 seconds**.  
**NOTE: No more than 4 cups of garlic toes can be chopped at one time.**
9. Remove the top of the processor, and scrape the sides and bottom of the bowl.
10. Chop the garlic for 5 additional seconds, then **inspect the garlic for proper size**.  
**NOTE: The pieces must be between 1/16" and 1/8".**
11. If necessary, pulse the garlic until it is evenly minced. There must be no large pieces remaining.
12. Transfer to 1/6 pans with lids, and store refrigerated.
13. Label, Date, and Rotate.

**NOTE: When using chopped garlic, take out only as much as you need.  
Once at room temperature, garlic deteriorates quickly.**

C: Bright white; Not green; 1/8" - 1/16" pieces  
T: Moist  
F/A: Sweet, pungent garlic aroma  
HR: 1/6 pan; Refrigerated  
SL: 2 days