

Garlic'n Good Seasoning is a very versatile spice.

Did you know 1 teaspoonful = 1 clove of garlic? No more peeling or chopping! Keep it handy on your stovetop for everyday cooking. Use this seasoning to add flavor to meatloaf, burgers, roasted potatoes, chili, soup, chicken, taco meat, and stir fried vegetables. Any recipe that calls for "Garlic Powder" can be made extra delicious by adding Garlic'n Good Seasoning instead!

This is for the garlic lovers in your life!

- **Salad Dressings:** Garlic'n Good can be used as the base for homemade salad dressings. Its vibrant flavor can enhance the taste of fresh greens and vegetables. Mix it with olive oil and balsamic vinegar for a delicious dressing.
- **Marinades:** Use Garlic'n Good as a component in marinades for meats, poultry, seafood, vegetables or tofu.
- **Garlic Butter:** Melt 1/4 cup butter, add 1 TSP of Garlic'n Good. Refrigerate and use as needed.
- **Grain and Legume Dishes:** Mix Garlic'n Good with olive oil and add to cooked grains, pasta, or legume-based dishes to add a burst of flavor.
- **Roasted and Grilled Dishes:** Use the Garlic'n Good, mixed with olive oil as a finishing touch on roasted or grilled meats, vegetables, or seafood. It can add a layer of complexity to the overall flavor.
- **Sauces and Condiments:** Incorporate the Garlic'n Good into homemade sauces, relishes, and condiments for an extra layer of flavor.
- **Rice:** Add 1 TSP to your stock and prepare your rice.
- **Dip Mix:** Mix 1 TSP of Garlic'n Good in 1 cup of sour cream or yogurt OR ½ cup sour cream & ½ cup mayo. Chill for 2 hours or refrigerate overnight.

A tip for using Garlic'n Good: Remember, its flavor can be bold! Adjust the amount to suit your taste and the dish you're creating.

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