



Stock up on garlic



Garlic hands will soon be a thing of the past thanks to this amazing tip! You can prepare and store garlic in advance, then simply add it to your dishes with a teaspoon. I am familiar with two approaches that I often use when I cook. The first is garlic oil. Chop the garlic into small pieces (or blend it), then use plenty of oil and simmer for a short time. Pour the oil and the garlic pieces into a bottle or preserving jar, then put the lid on. Alternatively, I use a pestle and mortar to crush the garlic and mix in a lot of salt. I then also add this supply of garlic to a preserving jar, fasten the lid and put it in the fridge.

Both of these can be kept without any problems for several weeks. And the best thing of all? You only have to get your hands dirty once but can reap the rewards again and again.