

GARLIC SECRETS. Use a garlic peeler to quickly peel garlic. A garlic peeler is a cylindrical piece of rubber that you place the garlic in and then roll it on the counter with the palm of your hand. The peel will stick to the inside of the peeler, and the garlic will fall out the end. If you don't have a garlic peeler, you can do the same thing with a rubber jar opener, say extension experts at the University of Nebraska–Lincoln. *[Bonus tip: To mince garlic without having it stick to your knife, add a few drops of water to the garlic and then chop. The garlic sticks to the cutting board and not your knife.]*

