

GARLIC AND ONION JUICE

No chopping, no peeling, no squeezing and no tears.

Howard's Garlic and Onion Juices are great in soups, stews and salad dressings. The no-more-tears solution to the problem of strong onions; no need to peel, chop or sauté.



Just add one teaspoon of Onion Juice for each ½ onion, and 2 teaspoons of Garlic Juice for each clove of garlic. How easy is that?

Buttermilk Dressing

2 cups good mayonnaise
2 cups buttermilk
2 teaspoons **Howard's Garlic Juice**
2 teaspoons **Howard's Onion Juice**
¾ teaspoon white or black pepper
1-2 teaspoons sea salt or Kosher salt

Mix all ingredients until well blended.

Howard's Garlicky Vinaigrette

1 cup good tasting olive oil
¼ cup red wine vinegar
1 teaspoon sea salt or kosher salt
1 teaspoon white or black pepper
2 teaspoons Dijon mustard
2 teaspoons **Howard's Garlic Juice**

Mix all ingredients until well blended.

Basting/Injecting Sauce Recipe

Quart of water
1/2 cup salt,
1 oz. pepper sauce (your choice)
3 oz. Worcestershire sauce
1 teaspoon garlic powder
1/2 oz. **Howard's Garlic Juice**
1 1/2 oz. **Howard's Onion Juice**
1 teaspoon meat tenderizer

Mix all ingredients in sauce pan and bring to boil, let simmer for 15 minutes, remove from heat and let cool. Sauce may be used on meat, poultry, or wild game. You may adjust above seasoning to taste by adding different spices or varying amounts. Any left over sauce may be stored for several weeks in refrigerator. Some cooks substitute other liquids instead of water [beer, Coke, Dr Pepper, and fruit juice (apple, pineapple, cranberry, etc.)].