

## Bitter Garlic? *Just Remove the Germ*



Ever had a few cloves of garlic start to sprout while tucked away in the dark recesses of your pantry? Older garlic like this is still safe for eating, but it can start to have a slightly bitter taste. This two-second solution that can help.



It's really only that inner germ, the part that starts to sprout, that starts losing its garlic flavor. All we need to do is cut the clove in half from tip to root-end and use the tip of a paring knife to scoop out the inside bit, which is usually a pale green color. Discard the germ and mince up the rest of the bulb as usual.

The somewhat bitter flavor isn't as noticeable in complex dishes like stews and pasta sauces, but this trick can come in handy when making a pesto or salad dressing with raw garlic or any dish where the garlic is a prominent ingredient.