

# How Much Minced Garlic Is One Clove?

Garlic is a wonderfully versatile ingredient used in various dishes. In our opinion, you can never have too much garlic.

Yet, a few recipes ask for several cloves when you may only have minced garlic on hand or vice versa, and realize the conversion is great.

So [\*how much minced garlic is one clove?\*](#) Keep reading to find out!

## Equating Cloves to Minced Garlic

Here are common conversions related to cloves of garlic to minced garlic. When we are talking about minced garlic, we are referring to finely minced fresh garlic or jarred minced garlic with chopped garlic, water, and normally citric acid or phosphoric acid.

## How Many Teaspoons Is A Clove Of Garlic?

1 garlic clove = 1/2 to 1 teaspoon of minced garlic

One clove of garlic is approximately 1/2 to 1 teaspoon of minced garlic.

If you look at the labels of pre-minced garlic, a few jars will say 1/2 teaspoon, and some will state 1 teaspoon is equal to 1 clove.

## How Many Teaspoons Are 2 Cloves Of Garlic?

**How much minced garlic is one clove?** 2 garlic cloves = 2 teaspoons of minced garlic

Two cloves of garlic are approximately 2 teaspoons of minced garlic.

## How Many Tablespoons Are 3 Cloves Of Garlic?

3 garlic cloves = 1 tablespoon of minced garlic

Three cloves of garlic are approximately 1 tablespoon of minced garlic.

## How Many Tablespoons Are 4 Cloves Of Garlic?

4 garlic cloves = 1 1/2 tablespoons of minced garlic

4 cloves of garlic are approximately 1 1/2 tablespoons of minced garlic.

## How Much Dried Minced Garlic Equals a Clove?

When using dried minced garlic (or garlic flakes), the conversion will be much different from jarred or fresh minced garlic.

If you don't know what we're talking about, dried minced garlic looks similar to dried onion flakes.

**How much minced garlic is one clove?** 1/8 teaspoon dried minced garlic = 1 clove of garlic

Utilize 1/8 teaspoon of dried minced garlic for each garlic clove a recipe calls for.

This kind of garlic is great to keep on hand in case you run out of fresh or jarred minced garlic or need a quick sprinkle of garlic flavor.

# How Would I Peel Garlic?

Garlic is one of the most commonly used ingredients in cooking, however, peeling garlic can be challenging.

There are several strategies that you can use to peel garlic, yet the most important thing is to start with fresh garlic cloves.

If the garlic cloves are old or dried out, they will be harder to peel.

To peel garlic, start by removing the papery skin. Then break the head of garlic into individual cloves. Then utilize one of the following strategies to eliminate the peels.

**Knife strategy:** place the blade of a culinary expert's knife on top of a couple of garlic cloves, and tap the knife gently. Then you can easily eliminate the skin from each clove. This will marginally smash the clove.

**Garlic peeler:** utilize a garlic peeler, which is a small kitchen tool designed for peeling garlic. Start by putting the garlic cloves inside the peeler and then roll or knead the peeler back and forth on the countertop. This will break away the skin and peel the garlic.

**Bowl technique:** for larger amounts of garlic, you can utilize two dishes (placing one on top of the other with the garlic cloves inside - metal dishes work great) and shake vigorously for about 20 seconds until all the skins are eliminated. You can also utilize a bowl with a plate on top.

If garlic is an ingredient you regularly use, it's vital to know the alterations from fresh cloves to minced garlic in tablespoons or teaspoons.