

We?ve been playing with Lacto Fermenting Garlic ? Instructions here . Which if anything has made the already potent Polish Garlic even more so. Normal grated Garlic works just fine but we like our little experiments?.

As we knew this was going to be very Garlicy Sue replaced the usual (Gluten free) bread crumbs with some home made Garlic bread we had in the freezer. A quick blitz in the wuzzer and it was good to go.

Our previous Chicken Kiev recipe is here.

These were really good and we served them with Chips and a home had Coleslaw. We won?t be having vampire issues in the near future!