

# Garlic Mincer

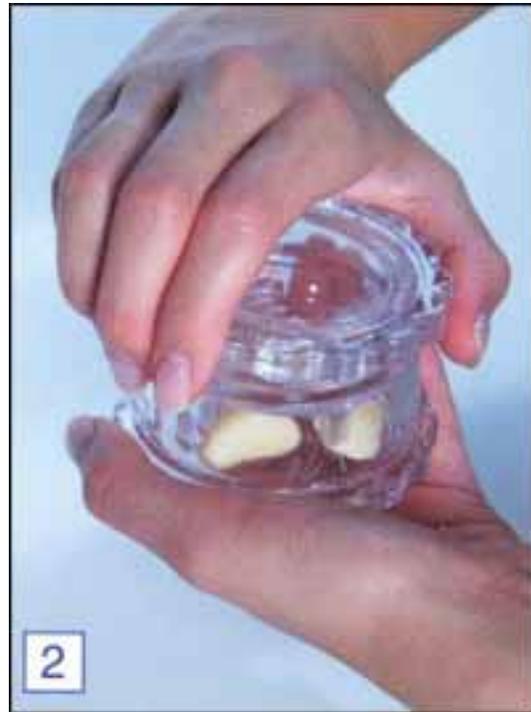
(HK330)

*The following instructions were provided by the manufacturer.*

## How to Use



Grasp unit, logo side down; whack garlic cloves twice to loosen skin.



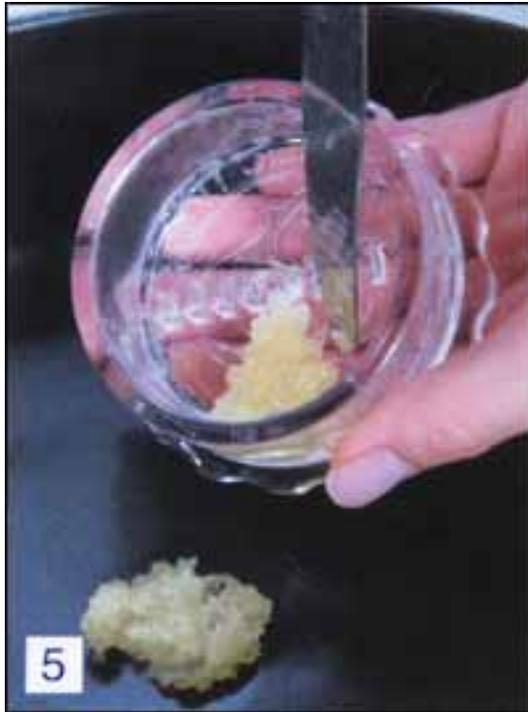
Put cloves inside and twist back and forth to mince garlic to desired texture.



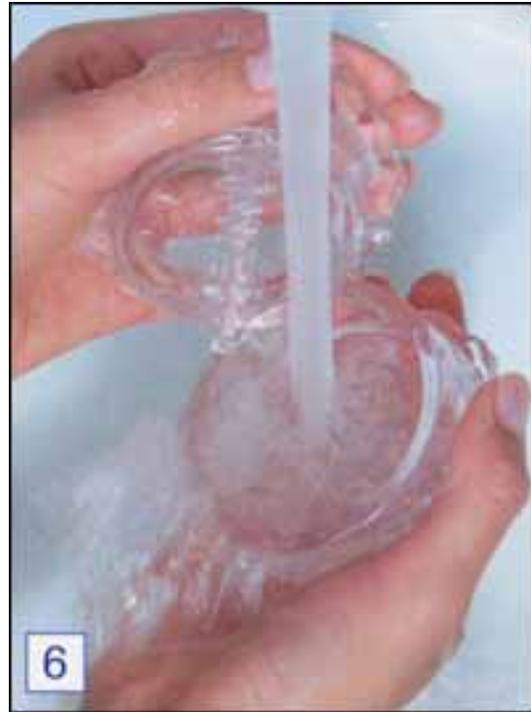
Swivel top unit back and forth to gather bits neatly into two small triangles.



Ensure minced garlic is free of the mincing teeth then open the unit.



Use a table knife to push out minced garlic for use.



Rinse clean and air dry, or put onto top rack of dishwasher for cleaning .

### Helpful Hints

1. For quick peeling of garlic, use the Garlic Twist to whack unpeeled cloves 2 to 3 times to loosen the skin. Grip the tip of the skin and slip it off in whole.
2. For easy mincing, keep the two halves of the Garlic Twist slightly apart while twisting it back and forth. This would allow the garlic to be shredded layer by layer. This would allow near effortless mincing of garlic if it is done correctly.
3. For quick and neat gathering of the minced garlic, swivel the top half to one direction until resistance is felt, then back-swivel it to the other direction until resistance is again felt, then back-swivel it again slightly to push minced garlic to the center completely free of the mincing teeth before opening.
4. For best control, use a table knife to push the two chunks of minced garlic out for use.

Last but not least, the Garlic Twist loves garlic, so use a generous amount of crush-peeled garlic — 2, 3 or even four cloves depending on size. Most garlic lovers know the one clove mentioned in the cook book recipes is just not enough but for the convenience of cooking in the pre-Garlic Twist days.