G A R L I C P O W D E R , O N I O N P O W D E R , P A P R I K A

Ingredients
100 grams garlic
Onion kilo
500 grams sweet red pepper

Directions
First, we turn on the oven at the highest temperature (above and below) for 30-45 minutes, then turn off the oven and leave it closed. To prepare garlic powder: We overcook the garlic head and get rid of the peel, then we cut the garlic into soft and thin slices, then put in a tray with butter paper, then add the chopped garlic and we spread them in the tray, then we put the tray in the oven for about 40 minutes, and then we grind Garlic and then the garlic powder is ready. To prepare the onion powder: We cut the onions into thin and soft slices, and then put in a tray of butter paper, then add the onion slices and spread them in the tray, then put the tray in the oven and leave them for about 40 minutes, then we grind the garlic and then the garlic powder is ready. To prepare the paprika: we cut the pepper into soft slices, then put in a tray of butter paper, then add the pepper slices and spread them in the tray, then put the tray in the oven and leave them for about 40 minutes, and then we put vegetable oil in a small bowl and put it in the middle of the paprika tray, then We add a burning piece of coal to the oil pan, then close the oven and leave them for 15-30 minutes, then grind the peppers, and then the paprika is ready.

C H E F O M A R

Bon Apetit!