



**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!