

Garlic Oil

Column: DB-XLB

30 m x 0.25 mm I.D., 0.5 µm

J&W P/N: 122-1236

Guard Column: 1 m x 0.53 mm I.D. deactivated tubing

J&W P/N: 160-2535

Carrier: Helium at 41 cm/sec, measured at 45°C

Oven: 45°C for 3 min

45-240°C at 5°/min

240°C for 3 min

Detector: MSD, 200°C transfer line

full scan 35-215 amu

Injector: Hot On-column, 100°C

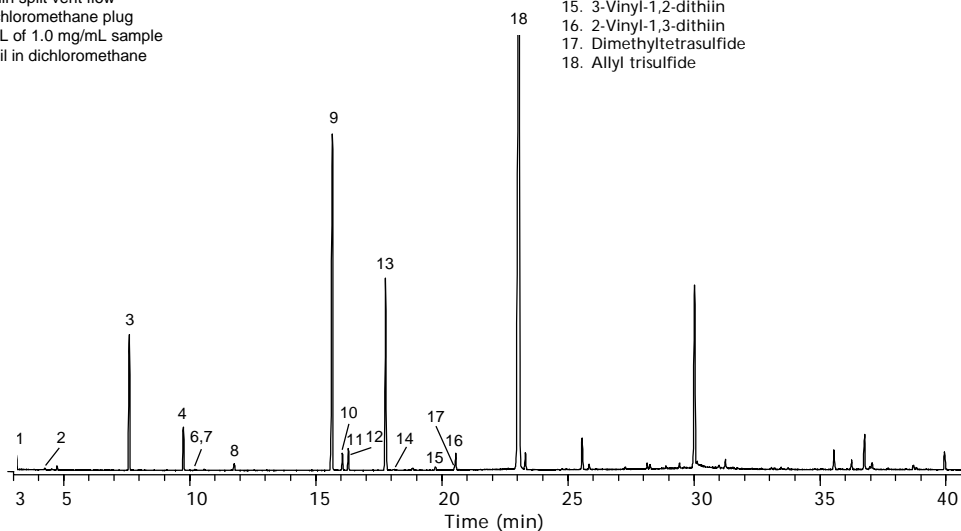
108 mL/min split vent flow

1.2 µL dichloromethane plug

with 1.2 µL of 1.0 mg/mL sample

of garlic oil in dichloromethane

1. Allyl methyl sulfide
2. Methyl disulfide
3. Allyl sulfide
4. Allyl methyl disulfide
5. *cis*-1-(Methyldithio)-1-propene
6. Methyl propyl disulfide
7. *trans*-1-(Methyldithio)-1-propene
8. Dimethyl trisulfide
9. Dipropenyl disulfide
10. Allyl propenyl disulfide
11. Allyl disulfide
12. Dipropyl disulfide
13. Allyl methyl trisulfide
14. Methyl propyl trisulfide
15. 3-Vinyl-1,2-dithiin
16. 2-Vinyl-1,3-dithiin
17. Dimethyltetrasulfide
18. Allyl trisulfide



C461

GC Gourmet Applications Recipes for Success

Garlic and Sun Dried Tomato Pesto

Check for more recipes from the J&W cooks on the J&W Web Site,
<http://www.jandw.com>

- 1½ cups pine nuts
- 2 cups sun dried tomatoes in olive oil, undrained
- 4-5 cloves raw garlic, or 10 cloves baked garlic
- 1/3 cup Spanish onion, chopped
- 1 lemon, juiced
- 3 Tbsp balsamic vinegar
- 2-3 Tbsp freshly ground pepper
- 2½ cups freshly grated Romano cheese
- ¼ cup extra virgin olive oil

Toast pine nuts in a sauté pan over medium low heat. Be careful not to burn them. In a food processor, blend all ingredients except cheese and olive oil. Mix in cheese. Add olive oil until desired consistency. Use more oil for dipping bread and pasta, less oil as a spread for crackers.

Serve with hearty red wines and crackers, toasted baguette slices, or add to rice or pasta.