Garlic Oil Allyl methyl sulfide Methyl disulfide Column: DB-XLB 3. Allyl sulfide 30 m x 0.25 mm I.D., 0.5 μm 122-1236 4. Allyl methyl disulfide 5. *cis*-1-(Methyldithio)-1-propene 6. Methyl propyl disulfide J&W P/N: Guard Column: 1 m x 0.53 mm I.D. deactivated tubing J&W P/N: 160-2535 7. trans-1-(Methyldithio)-1-propene Carrier: Helium at 41 cm/sec, measured at 45°C 8. Dimethyl trisulfide 9. Dipropenyl disulfide Oven: 45°C for 3 min 45-240°C at 5°/min 10. Allyl propenyl disulfide11. Allyl disulfide12. Dipropyl disulfide 240°C for 3 min Detector: MSD, 200°C transfer line full scan 35-215 amu 13. Allyl methyl trisulfide14. Methyl propyl trisulfide15. 3-Vinyl-1,2-dithiin Hot On-column, 100°C Injector: 108 mL/min split vent flow 1.2 μL dichloromethane plug with 1.2 μL of 1.0 mg/mL sample 16. 2-Vinyl-1,3-dithiin17. Dimethyltetrasulfide of garlic oil in dichloromethane 18. Allyl trisulfide 13 10 15 25 20 30 35 Time (min) C461

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

- 1% 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
- 21/2 cups freshly grated Romano cheese
- 1/4 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.