

GARLIC JELLY

½ cup finely chopped garlic
3 cups white wine vinegar (5% acidity)
1½ cups water
6 cups sugar
2 pouches (3 oz. each) liquid pectin

Combine garlic and 3 cups of the vinegar in a 2 to 2 ½ quart pan. Bring to a simmer over medium heat; simmer gently, uncovered, for 15 minutes. Remove from heat and pour into a glass jar. Cover and let stand for 24 to 36 hours at room temperature. Pour through a fine strainer into a bowl, pressing garlic with the back of a spoon to squeeze out as much liquid as possible. Discard residue. Measure liquid - if necessary, add additional vinegar to make 2 cups or boil liquid to reduce to 2 cups.

In a heavy-bottomed 8 to 10 quart pan, mix garlic-vinegar with water and sugar. Bring to a full rolling boil over medium-high heat, stirring. Stir in pectin all at once, return to a full rolling boil. Boil 1 minute, stirring constantly. Remove from heat and skim off foam.

Ladle into hot, sterilized jars, leaving ½ inch headspace. Wipe rims; top with hot lids, and firmly tighten bands. Process in boiling water canner for 5 minutes.



Source: *Sunset Home Canning Guide* - 1993

COMMON QUESTIONS

“Why did my garlic turn blue?”

Garlic contains anthocyanin, a water-soluble pigment that can turn blue or purple under acidic conditions. This is a variable phenomenon more pronounced for immature garlic but can differ among cloves within a head of garlic. If you grow your own garlic, be sure to mature it at room temperature for a couple of weeks before using it.

“If it’s not safe to store garlic in oil at home, how come I see it in the grocery store?”

Commercially prepared garlic in oil has been prepared using strict guidelines and must contain citric or phosphoric acid to control the acidity. Unfortunately, there is no reliable method to acidify garlic in the home. Acidifying garlic is a lengthy and highly variable process; a whole clove of garlic can take from 3 days to more than 1 week to sufficiently acidify.

For additional food preservation and safety information, contact:

W SU Benton County Extension

5600-E West Canal Drive

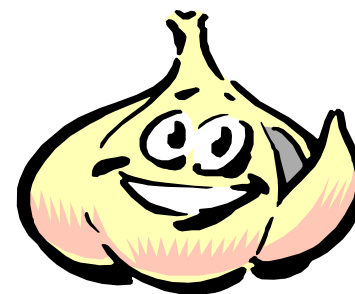
Kennewick, WA 99336

(509) 735-3551 or toll free

(866) 986-4865

Prepared by: Lizann Powers-Hammond, Benton-Franklin Area Extension Educator and Claire Schneck, Master Food Preserver

GARLIC STORAGE AND PRESERVATION



Extension programs and employment are available to all without discrimination. Evidence of noncompliance may be reported through your local Extension office.

WHAT IS GARLIC?

The pungent flavor of garlic is generated by a chemical reaction that occurs when the garlic cells are broken. The flavor is most intense shortly after cutting or chopping. This chemical reaction is why roasted garlic is sweet rather than pungent.

BOTULISM WARNING



Regardless of its flavor potency, garlic is a low-acid vegetable. The pH of a clove of garlic typically ranges from 5.3 to 6.3. Garlic will support the growth of the botulism toxin under certain conditions. These conditions include improper home canning and the improper preparation of garlic-in-oil mixtures. The toxin is extremely potent and if untreated, death can result within a few days of consuming the food.

GARLIC STORED IN OIL

Peeled garlic cloves may be submerged in oil and stored in the refrigerator or freezer. The garlic oil mixture can be stored in the refrigerator for up to three weeks. This mixture contains the conditions necessary for production of botulism toxin (low acidity, no free oxygen in the oil); thus, room temperature storage or prolonged refrigeration is risky.

PICKLED GARLIC

3 cups peeled garlic cloves
1½ cups white vinegar (5% acidity)
½ cup sugar
½ teaspoon pickling salt

Add garlic cloves to a pan of boiling water. When water returns to a boil, boil for one minute. Drain and pack into hot half-pint jars. Heat vinegar, sugar, and pickling salt to boiling. Pour hot liquid over garlic, leaving ½ inch headspace. Place pre-treated canning lids on jars and apply screw bands. Process in boiling water canner for 10 minutes.
Yield: 3 half-pints.

You can add dried spices to the pickle brine for custom flavors. Common seasonings to add are 2 bay leaves, 1 teaspoon black peppercorns, 1 teaspoon allspice berries, and 2 single juniper berries per jar. Some people also like mustard seed and dried red pepper flakes in their pickled garlic.

GARLIC STORED IN WINE OR VINEGAR

Peeled cloves may be submerged in wine or vinegar and stored in the refrigerator. The garlic/liquid mixture should keep for about 4 months. Discard if there are signs of mold or yeast growth.

FREEZING GARLIC

Garlic can be frozen in a number of ways.

- **G** Grind or chop garlic, wrap it tightly and freeze. To use, grate or break the amount needed.
- **F** Freeze the garlic unpeeled, removing cloves as needed.
- **P** Peel cloves and puree with oil in a blender or food processor. Use two parts oil to one part garlic. The puree will stay soft enough in the freezer to scrape out parts to use in sautéing. Freeze this mixture immediately. **Do not store it at room temperature!**



DRYING GARLIC

Dry fresh, firm garlic cloves with no bruises. Separate and peel cloves. Cut in half lengthwise. Dry at 140°F (60°C) for two hours, then at 130°F until dry. Garlic is sufficiently dry when it is crisp.

GARLIC SALT

To make garlic salt from dried garlic, blend dried garlic in a food processor or blender to a fine powder. Add four parts salt to one part garlic powder and blend 1 to 2 seconds. If blended longer, the salt will be too fine and will cake.