

Garlic Storage And Preservation

Storage at Room Temperature:

Before storing, spread garlic on newspapers out of sunlight in a well-ventilated place to cure for 2 to 3 weeks or until skins are papery. Store in a cool, dry, well-ventilated place, such as an attic or unheated room in well-ventilated containers, like mesh bags. Storage life is 5-8 months.

Freezing Garlic:

Garlic can be frozen in any of three ways: 1. Grind or chop the garlic, wrap tightly and freeze. To use; grate or break off the amount needed. 2. Freeze the garlic unpeeled and remove cloves as needed. 3. Peel the cloves and puree them with oil in a blender or food processor, using two parts oil to one part garlic. The puree will stay soft enough in the freezer to scrape out parts to use in sautéing.

Dried Garlic:

Dry only fresh, firm garlic cloves with no bruises. To prepare, separate and peel cloves. Cut in half lengthwise. No pretreatment is necessary. Dry at 140°F (60°C) for two hours, then at 130°F (55°C) until dry. Garlic is sufficiently dry when it is crisp. To make **garlic powder** from the dried garlic, blend the garlic in a blender until fine. To make **garlic salt** from the dried garlic powder, combine four parts salt and one part garlic powder and blend 1 to 2 seconds. If blended longer, the salt will be too fine and will cake.

Garlic Stored in Wine or Vinegar:

Peeled cloves may be submerged in wine or vinegar and then stored in the refrigerator. The garlic can be used as long as there is no sign of mold growth or yeast on the surface of the wine or vinegar. Both the garlic-flavored wine or vinegar and the garlic may be used. Garlic stored in vinegar can be stored at room temperature. Do not store a garlic wine mixture at room temperature because it will rapidly develop mold growth.

Garlic Stored in Oil:

Peeled garlic cloves may be submerged in oil and stored in the freezer. Do not store the garlic oil mixture at room temperature. The garlic mixture can be stored in the refrigerator for up to three weeks. The garlic/oil 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.

Canning Garlic:

Canning garlic is not recommended. Garlic loses most of its flavor when heated.