



Lewis County
Master Food Preservers
WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and Preservation



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GARLIC STORAGE AND PRESERVATION

Storage at Room Temperature

Before storing, spread on newspapers out of sunlight in a well ventilated place to cure for 2-3 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 it tightly and freeze. To use, just grate or break off the amount you need.
2. Freeze the garlic unpeeled and just remove cloves as you need them.
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 2 hours, then at 130°F (55°C) until dry. Garlic is sufficiently dry when it is crisp.

To make garlic salt from the dried garlic, powder dried garlic in a blender until fine. Add four parts salt to one part garlic powder and blend on a second or two. If blended longer, the salt will be too fine and will cake.

Garlic Stored in Wine

Peeled garlic cloves may be submerged in wine 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. Both the garlic flavored wine and the garlic may be used. Do not store the 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 or in the refrigerator. 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 of garlic is not recommended. Garlic loses most of its flavor when hea

