

The Prepper's Guide to
PRESERVING
GARLIC

When Society Collapses



**Easy & Delicious Ways To Store And
Preserve Garlic For Up To A Year**

Jenny Lawson

Woohoo! Thanks for taking the time to read my guide, I really hope you get a lot out of it!

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This handy guide includes some of the best methods to store and preserve garlic so you can have fresh and tasty garlic for months and months.

Discover...

- * The different ways to preserve garlic depending on how you plan to use them.

- * Easy ways to store and preserve garlic for up to a year.

- * How to preserve garlic and get that sweet garlic taste that's so yummy on bread and crackers.

- * A wonderful way to keep garlic tasting fresh and not sprouting.

- * A neat way I use to keep garlic longer on the pantry (no refrigeration) and even to give it as gifts.

...and more fabulous garlic preservation secrets!

There are different ways to preserve garlic depending on how you plan to use them.

Some of the best methods are included in this guide.

For example, freezing garlic is maybe the easiest way to go about it.

All you do is peel the cloves and put them in freezer bags then stick them in the freezer.

Want easier than that?

OK, here goes.

Just put the unpeeled garlic in freezer bags, just like that!

Then take them out as you need them.

I'll just warn you that the cloves will become a tad mushy, but hey, they will still taste just as garlicky!

Roasting

Roasting is really great if you want that sweet garlic taste that's so yummy on bread and crackers.

Simply leave the head whole and just snap off the tip of the head.

Now you will have the cloves exposed.

Next put the heads in a baking dish or, like I like to do, wrap them in some aluminum.

Sprinkle a little olive oil and a dab of butter, season with some salt and pepper and you are pretty much done.

Bake it at 350 degrees F until it gets nice and soft.

This usually takes me about 45 minutes to an hour.

Once they are roasted, you can squeeze the skins from the cloves easy as pie and spread the garlic like butter on your bread.

Vinegar

Now here's a way to keep your garlic in the fridge for up to one whole year.

I just LOVE this way of storing garlic.

Just start by breaking apart the heads and peeling the cloves.

Then place them in a mixing bowl filled with water to clean the cloves.

You're going to want to scrub off any dirt and leave them nice and clean.

Then move them over to a strainer and rinse them really well.

Now you might notice a few brown spots here and there.

That's not a biggie and it might just be because the garlic was harvested late in the year.

Just trim them off with a paring knife -- easy peasy!

Next you're going to want to boil some distilled vinegar in a pot.

Place the cloves in small jars and wait for the vinegar to boil.

Once it boils, pour it on the garlic and close the lids.

Then just leave them on the counter until the next day to cool down.

When they are cool, store them in the fridge.

Olive oil

Here's a wonderful way to keep garlic tasting fresh and not sprouting.

All you do is take away the cloves and peel the outer shell.

Then you put the cloves in a jar of olive oil.

Why olive oil, you might ask?

Because it is a fabulous natural preservative that will keep the garlic nice and edible for many months.

Just don't forget to put it in the fridge or it might turn toxic.

Drying

How about drying?

We dry many other foods, and garlic is no exception.

Here you will want to dry only fresh, firm garlic cloves that do not have any bruises.

Separate and peel the cloves and then slice them in two lengthwise.

That's about all you have to do as far as pre drying prep.

Now you dry it at 140 degrees for a couple of hours.

After this, lower the temp to 130 until they are totally dry.

The garlic will become so crisp that you can even make garlic powder out of it in a blender or food processor.

Pickling

With garlic, the challenge is to consume it before it all goes bad.

Most of the time, you just can't!

Here's another neat way I use to keep garlic longer and even to give it as gifts.

It's pickling, and it can make garlic last on a pantry shelf (no refrigeration) for up to a year.

Garlic is perfect for pickling because it is one of the foods that are most vulnerable to botulism.

You will need a water bath canner to pickle garlic.

Warm some canning jars in the water bath canner.

Then combine a cup and a quarter of white wine vinegar, three quarter cup of water, and a tablespoon of pickling salt in a pot and bring to a simmer, all the while stirring to dissolve the salt.

Place a bay leaf, a rosemary sprig, and a thyme sprig into each jar.

Also place a teaspoon of mustard seeds, a pinch of crushed red pepper, and a quarter teaspoon of black peppercorns.

Fill up the jars with peeled garlic and pour the hot vinegar solution (brine) into the jars.

Leave just a little bit of space between the brine and the rim.

Now here's a little secret my grandma told me.

If you top each jar with a lemon slice, the garlic will stay put in the vinegar.

Remove any air bubbles by stirring with a plastic knife and add more brine if needed.

Wipe up the rims and seal the jars with rings.

Then leave it in a hot water bath for fifteen minutes and after this let it cool.

Storing

How should you normally store fresh garlic when you bring it from the store or the farmer's market?

Most people would say to stick it in the refrigerator.

This might not be the best idea since in fact garlic flourishes at room temperature.

Furthermore, putting it in the fridge actually will speed up the deterioration.

That's because it will add moisture that will cause mold to grow on the bulbs.

What if you have chopped or minced garlic?

No problem, just throw it into a sealed container and refrigerate it for as short a time as you can before you eat it.

I don't recommend freezing it because I tried that and it totally changed the flavor and texture of the garlic -- not good!

And always store garlic somewhere where there is adequate air circulation.

The ventilation allows the garlic to breathe and will make it last longer.

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