



**SOUTH DAKOTA STATE
UNIVERSITY EXTENSION**

Garlic

In season:



**Spring, Summer
and Fall
Preserve it
to enjoy year
round!**

Canning:

The National Center for Home Food Preservation does not recommend canning garlic.



Freezing

Option 1

- Peel and chop garlic
- Wrap tightly in freezer bag

Option 2

- Peel cloves
- Puree cloves with 2-parts oil to 1-part garlic
- Pack in freezer-safe container or first freeze in ice cube trays, then transfer to freezer-safe container
- Leave 1/2 inch headspace
- Freeze immediately
- To use, scrape out parts to use in sautéing

Drying

Process: Dehydrator

- Peel and cut cloves in half, lengthwise
- Set dehydrator to 140 degrees Fahrenheit
- Arrange garlic in a single layer on racks
- Dry 2 hours, then reduce heat to 130 degrees Fahrenheit for 4-6 hours, or until garlic is pliable but does not break when bent
 - » Add to soups, stews, pizza or any other herb seasoning



Tips/Tricks:

To peel, press firmly on clove with the flat side of a knife until the clove and skin crack; remove skin.

This document is to serve as supplemental material for those already knowledgeable on how to safely preserve food and should not serve as a guide to someone completely new to food preservation methods. For further guidance, go to: extension.sdstate.edu/food/preservation

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