



## PICKLED GARLIC

Sun, 12/18/2011 - 12:31 -- Tina Marie Comroe

Introduction:

Although this is a pickled garlic recipe, the instructions can be used to pickle any vegetable! Good luck. There is no yield below, due to there being only 6 cups of white apple cider vinegar..whatever sized jars that will fit into is how much you can pickle. Double it if you need to.. I buy my garlic already peeled from a little grocer down the street. My motto is "If you don't want their store to close, buy from them what you need" and their little family grocery sells me my garlic already peeled. Just like my local quilting shop sells me my fat quarters for my quilting needs, and my local carpenter sells me small scraps of wood for my crafting needs..etc..My garden may give me food that is clean of contaminants..but my neighbors need to run their business's too. It's a small thing to pay for already peeled garlic to keep my mom and pop store open when its too late in the season to grow my garlic and the neighborhood dogs have already dug up the rest.(laughing). So enjoy this recipe, tweak it how you may..and remember.. Good food is best when shared with those you love.

Crops:

[garlic](#) [1]

Recipe Type:

[food preservation techniques](#) [2]

Group content visibility:

Use group defaults

---

**Source URL:** <http://kgi.org/recipes/pickled-garlic>

**Links:**

[1] <http://kgi.org/crops/garlic>

[2] <http://kgi.org/recipe-type/food-preservation-techniques>