Garlic In Oil\n

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Ingredients\n

Garlic heads broken apart and cloves peeled\n

Distilled vinegar\n

Large pot for boiling the vinegar\n

Jars for storing the garlic\n

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Instructions\n

Break apart your heads of garlic and peel the cloves. Place the peeled cloves of garlic in a large mixing bowl and fill with water. Use your fingertips to scrub any dirt off of the cloves. Once the cloves are cleaned, transfer them to a large strainer and rinse well.\n

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Depending on when your garlic was harvested, you might have very few brown spots on the cloves. My garlic was harvested late this year, so the ends were quite brown with some spots on the cloves as well. Use a small paring knife to trim the spots and then transfer the cleaned and trimmed cloves back to the strainer. Rinse again.\n

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Bring the vinegar to a boil in a large pot. For several hundred cloves of garlic, I used about 8 cups of vinegar. Place the clean garlic cloves into small jars. (I prefer to use small vs large jars to avoid contaminating a huge amount if the jar is open for too long in the refrigerator.) I filled 10 half pint jars with garlic. Once the vinegar has boiled, pour it over the garlic and screw the lids on tight.\n

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Let the jars come to room temperature on the counter overnight and then store in the refrigerator. This will keep in the refrigerator for up to a year. Enjoy!\n