Research performed by the National Center for Home Food Preservation confirmed that mixtures of garlic in oil stored at room temperature are at risk for the development of botulism.\n

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Garlic-in-oil should be made fresh and stored in the refrigerator at 40°F or lower for no more than 4 days. It may be frozen for long term storage for up to several months. Package in glass freezer jars or plastic freezer boxes, leaving ½-inch headspace. Label, date and freeze.\n