



UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: edmfpp@ucanr.edu

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"Preserve today, Relish tomorrow"

Garlic in Wine

This wine-preserved garlic can be used pretty much wherever you'd use fresh garlic, and a side benefit is that the garlicky liquid can be also used for cooking or in a nice vinaigrette. If you prefer, use white or red wine vinegar (but not balsamic, which may be too strong).

Add peeled garlic cloves to a sterilized jar with a tight-fitting lid.

Submerge the cloves with undiluted (full strength), preferably dry, white wine or red wine (or vinegar).

Optional: Add a bit of dried spices (bay leaves, peppercorns, red pepper flakes, etc.).

Cap, label and date the jar, and store in the refrigerator, where it will keep for about 4 months.

NOTE: **Do not store garlic in wine at room temperature.**

If you see any signs of mold or yeast, discard the entire contents of the jar.



Source: *Garlic: Safe Methods to Store, Preserve and Enjoy* (UC ANR Publication 8568).
<https://ucanr.edu/sites/camasterfoodpreservers/files/335681.pdf>