

# Growing Great Garlic

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*“A nickel will get you on the subway,  
but garlic will get you a seat.”*

- Brooklyn, NY proverb

## Preparation of Cloves



The night before you plant:

Break the cloves apart

Place in marked glass/plastic containers

Soak the cloves to cover in:

2 cups of water +  $\frac{1}{2}$  t. baking soda +  $\frac{1}{4}$  t. seaweed fertilizer

Just before planting:

Remove cloves from soak and dip in dish of rubbing alcohol/vodka for 3-5 minutes

## Plant each clove

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4" deep



8-10" apart



In rows that  
are 12-18"  
apart

# My favorite garlic recipe

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## GARLIC CONFIT

A silky, rich, and creamy spreadable condiment made of whole garlic cloves poached in oil. The process caramelizes the cloves, concentrates their sweetness, and infuses them with oil

Simmer 2 cups of canola oil with one cup of peeled garlic cloves in a heavy 1-quart saucepan over medium heat until the garlic is tender, for about an hour. Let cool. Store in an airtight container in the refrigerator for up to two weeks.

Believe me, it will not last that long.



## Thank You -

Today's program was  
presented by Lesley Parness

Find me at

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Read my bi-monthly column,  
The Garden Historian, at  
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**KEEP  
CALM  
AND  
EAT GARLIC**