

Refrigerator Pickled Garlic

by The Kitchen Tool

type	category	origin
vegetable	appetizer	western

prep time	cook time	marinate time	serves or yields
15 mins	15 mins	n/a	2 500 ml jars



Ingredients

- 2 500 ml mason jars, lids and outer bands
- 2 lbs whole galic cloves
- 1 red bell pepper – medium chop
- 4 bay leaves
- 2 tsp whole peppercorns
- 2 tsp dried oregano
- 1 tsp red hot pepper flakes
- 1 tsp salt
- 4 tbsp olive oil
- 1/2 cup white vinegar (or extra if needed)

Common Kitchen Tools: Measuring Cups & Spoons, Chef's Knife, Cutting Boards

Instructions

- peel garlic cloves (e.g. cut the stem/base and tap lightly with the flat blade of knife - hit the cloves just enough to loosen the skins)
- to sterilize jars, add jars upright to large pot and add cold water - enough water to cover bottles
- bring to a boil and boil for 15 minutes - turn off the burner and add the lids (with rubber seals) to pot
- carefully remove the jars from the pot (jars will be hot) - place on a dishtowel
- add garlic and red peppers to the jars in layers
- add to each jar bay leaves, pepper corns, oregano, hot pepper flakes and salt
- in each jar add in 2 tablespoons of extra virgin olive oil
- top up jars with vinegar
- place lids on bottles and secure handtight with outer bands
- let cool and refrigerate
- use garlic within 2 to 3 weeks

Kitchen Tools

- 2 500 ml mason jars
- large pot
- jar lifter
- dishtowel
- large spoon

Notes:

- slice or rasp and add to your favourite salad or sautee, or eat them whole
- when opening bottles for use, garlic should smell fresh and clean - like "pickled garlic"
- PLEASE REFRIGERATE - should stay fresh in the refrigerator for up to 2 to 3 weeks



Visit us at www.cookandrenovate.com for delicious and healthy recipes!

All content including photos and recipes is copyrighted by cook and renovate and may not be reproduced without permission!