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Pickled Garlic

People who have tasted pickled garlic seem to get hooked on to it really quickly. For them regular plain garlic is not enough! Such is the effect pickled garlic has on our taste buds. It's quite easy to prepare them at home itself, thus, let's have a look at some simple pickled garlic recipes.

Garlic lovers who haven't tasted garlic pickle are definitely missing something! It's simply glorious to munch on those crispy garlic cloves that explode in your mouth with its amazing tangy flavor. While some dislike the taste of garlic, several garlic lovers tend to keep away from them due to the bad breath they impart. However, for those of you who dislike the strong pungent flavor of garlic, pickled garlic is a very good option. Garlic cloves preserved in vinegar or brine solution masks the overbearing flavor of garlic, imparting a wonderful tangy taste to it. Pickled garlic is a great when added to cold



pastas, pizzas, vinegar-based dressings and salads. What's even better it pickling garlic is a great way of ensuring there's a constant supply of garlic in the house all year round. Read more on [is garlic good for you](#).

Pickled Garlic Recipe: How to Make Pickled Garlic

Pickled garlic can be quite expensive when purchased from the stores. The best thing to do would be to prepare your own pickled garlic at home. This way you can save on those extra expenses and relish those wonderful garlic cloves.

Recipe 1: Simple Pickled Garlic

Ingredients Required

- 6 cups garlic cloves (peeled)
- 1 cup sugar
- 3 cups white vinegar
- 1 teaspoon pickling salt

Preparation Procedure

Take a large pan and add water to it. Allow it to boil and then drop the 6 cups of garlic cloves into it. When the water bubbles again, allow the cloves to boil in it for a minute. Then drain the cloves out and pack them in hot half-pint jars. In pickling the jars and lids need to be boiled to sterilize them. Make sure ½ inch space is left on top of each bottle. Now take the rest of the ingredients: the sugar, vinegar and pickling salt and boil them together. Bring them to a boil and pour this solution into the garlic packed jars. Fill till about ½ inch head space is left. To remove any trapped air bubbles, run a plastic or wooden spatula through. Place completely dried jar lids to their positions and seal the bottles. Apply screw bands and keep the pickled jars in a boiling water bath canner for 10 minutes. This pickling procedure will yield 6 pints of pickled garlic.