

Tip of the Month 5/1/2015

Does Garlic ever go bad? How should I store it?



Yes. When garlic cloves start to shrivel and soften, and dark spots appear, they've seen better days. Eating garlic at this stage won't make you sick, but it can taste hotter, which isn't always what you want. Garlic is in it's peak in June and July when new crops are harvested but it is certainly available all year round. Look for bulbs with fat cloves, store in an open container in a cool place. Please not the fridge! This encourages sprouting. This pesky green shoot can be bitter so it should be removed. At this point the garlic takes on a milder flavor, which some may like.