



[Canned Garlic Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 30 minutes

Cook Time: 46 Minutes

Ingredients:

- 2 lbs Fresh Garlic
- 1½ tsp Citric acid
- 2 tsp Olive Oil
- 2 tsp Coarse Sea Salt
- Boiling Water

Directions:

- Wash your canning jars, lids, gaskets, screw tops in the dishwasher or sanitize, boiling water on the stove, or extremely hot sink water.
- Pull bulbs from the entire head of garlic and peel. (The easiest method I have found for peeling is to smash the entire bulb under your hand, then give each bulb a firm hit with a pot (I used the bottom of a jar). The peel will come off easily.)
- Bring a medium pot of water to a boil.
- Submerge garlic cloves in boiling water, turn off heat and allow to sit for 1 minutes.
- Remove garlic from water, reserve water.
- Mince garlic. If your food processor has a blade that minces (not mashes) you can try that, or mince by hand.
- Add the citric acid to the food processor while mincing.
- Combine minced garlic, olive oil and sea salt in a bowl.
- Stir in 1 cup boiling water.

- Transfer garlic to your sterilized jar packing it well, remove any air bubbles with a rubber spatula.
 - Wipe off the rim to clean and place lid and ring on top.
 - Place in pressure canner at 10 lbs pressure for 45 minutes.
 - Release pressure.
 - Remove from canner and then allow to cool on a dish towel as placing them on a cool counter could crack the jars.
 - Listen for the ping ping of each jar sealing, remove the ring and try to pry up lid if it is secure your seal was successful.
 - Garlic will keep when opened in refrigerator for up to a year and unopened in a cool, dark place for years.
 - When processing garlic it may turn slightly brown but it still delicious and edible!
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- Makes 100 servings Canned Garlic