



CSA Harvest Information



Garlic

What is Wet Garlic?

The first garlic crop of the season is known as "wet garlic," "young garlic," or "new season garlic" because it has not been hung up to dry. During its short season, it is sought after by gourmets in France and England.

The large, juicy cloves give wet garlic a creamy flavor and the texture of wet garlic is different from that of dried garlic. The garlic heads can be roasted whole, and the creamy, cooked garlic is delicious spread on toast or mixed with butter and used on vegetables or in baked potatoes. The flavor of wet garlic is strong, but smooth and not at all bitter.

While the stalks are fresh and green, they can be cooked like leeks - just discard any brown leaves and the hard neck in the middle.

As garlic dries, it decreases in size and weight and increases in pungency. You have a choice: use your garlic now for a mild, garlic flavor or dry it for a bolder flavor later.



Hardneck vs. Shortneck Garlic

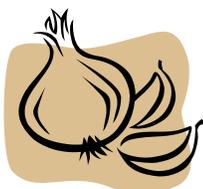
We grow a variety of hardneck garlic. We chose to grow this kind of garlic for several reasons:

- Hardneck garlic is generally hardier, so it is better for northern climates than softneck garlic.
- Hardneck garlic produces garlic scapes in the spring.
- Hardneck garlic is said to have a better flavor than softneck garlic varieties.
- Hardneck garlic varieties tend to form fewer cloves per bulb than softneck garlic varieties, but the cloves are usually a bit larger.

Hardneck garlic, as its name implies, has a hard neck. You will have to press hard to cut off the neck. Discard the tough stalk that runs through the center of the bulb.

How to Store Wet Garlic

Place the bulb in the refrigerator in a sealed container or crisper drawer. It will last up to a week in the refrigerator.



How to Dry (Cure) Fresh Garlic



1. Clean the garlic. Remove the dirty outer wrappers. Leave the roots on the garlic bulb as they have a moderating effect on the drying rate.

2. Hang the bulbs. If you have several garlic bulbs, you can tie them together with twine. You may need to use a fan to circulate the air if not stored outside with a breeze. Under a tree, in a shed, or in a house with a fan will work great. You want the circulating air to be able to reach all sides of all bulbs. A temperature of 80 degrees Fahrenheit is ideal. The garlic should dry within 2-3 weeks.

3. Store the cured garlic. Place in a paper bag or mesh bag (not plastic). Place the bag in a cool, dark area of your house (best at 60-65 degrees Fahrenheit). Depending on your bulb and storing conditions, the garlic should last 3-12 months. Once you break open the bulb and use a few cloves, the cloves will last about 3-10 days.