

Pickled Garlic

Servings: 1 jar | Prep/Cook Time: 17 minutes (plus 24 hours in the refrigerator)

Ingredients:

- 1 cup garlic cloves (2 to 3 heads garlic)
- ½ cup white vinegar
- ½ cup water
- ½ tbsp. sugar
- 1 tsp. Kosher salt
- 1 tsp. peppercorns
- 1 bay leaf
- ¼ tsp. celery seed
- ¼ tsp. dry dill



Directions:

1. Cut off the ends of each garlic clove and remove peels.
2. Add all ingredients to small saucepan. Bring to a boil and simmer for two minutes.
3. Using spoon, remove garlic from pan and add to jar. Pour hot liquid into jar. Carefully tap jar on counter to remove any air bubbles. Dump any remaining brine.
4. Screw lid on tightly and cool to room temperature. After garlic is room temperature, refrigerate for at least 24 hours.