



**Cooperative
Extension**
Tompkins County

Garlic-in-Oil

Research performed by the National Center for Home Food Preservation confirmed that mixtures of garlic in oil stored at room temperature are at risk for the development of botulism.

Garlic-in-oil should be made fresh and stored in the refrigerator at 40°F or lower for no more than 7 days.

It may be frozen for long term storage for up to several months. Package in glass freezer jars or plastic freezer boxes, leaving ½-inch headspace. Label, date and freeze.

Reference: Harris, Linda J. 2002. University of California subcontract report for the National Center for Home Food Preservation. (8/15/2002).