

GARLIC-CREAM CHEESE DIP

8 oz cream cheese
½ cup sour cream
2 Tbsp plain yogurt
2 garlic cloves, minced

Mix and refrigerate overnight. Serve with pretzel sticks.

GARLIC FUDGE

Adapted from The Great Garlic Cookbook by Sophie Hale

4 Tbsp butter
10 garlic cloves, peeled and halved
1 cup evaporated milk
2 cups granulated sugar
pinch of salt

Put the butter, garlic, evaporated milk, sugar and salt into a large, heavy saucepan and cook over medium-low heat for 15 minutes, stirring occasionally, until the sugar no longer “crunches” under the spoon.

Remove the garlic and bring the mixture to a slow, rolling boil, stirring continuously. Keep the mixture bubbling, stirring, until it thickens and becomes a dark gold in color.

Test for readiness by cooling a drop of the mixture in a cup of cold water; when it stays together cleanly and does not cloud the water (also known as the soft-ball stage on a candy thermometer, about 240F)** take the pan off the heat and leave to stand for 5 minutes.

Spread the fudge about one-half inch thick in a foil-lined tray. While still warm, score with a wet knife. Let the fudge cool completely before removing from pan.

** When you don't do this correctly, your garlic “fudge” turns into garlic “frosting”.

REFRIGERATED PICKLED GARLIC

By Renee Shepherd and Fran Raboff, Shepherd's Garden Seeds

2 whole heads garlic, divided into peeled cloves
2/3 cup distilled white vinegar or white wine vinegar
3 tablespoons sugar
¼ teaspoon salt
½ teaspoon commercial mixed pickling spice
3 sprigs fresh thyme, 3 inches long
One ½ pint sterilized jar with lid

Peel garlic, cut any pieces that are thicker than ¼ inch in half length-wise. In a small saucepan, boil vinegar, sugar, salt and pickling spice, stirring until sugar is dissolved. Add garlic cloves and return to a boil; cook stirring for 1 minute. Put thyme sprigs in jar then pour in garlic, liquid, spices, filling to within ¼ inch of top, making sure garlic is covered. Cover tightly. Let sit at room temperature for 24 hours to blend flavors, then refrigerate for up to 2 months.