



- Not a true garlic, but rather a species of leek that has a mild garlic flavor
- Known for its mild yet savory flavor and large size - almost the size of a softball!
- Due to its mild flavor, it is suitable for both cooking and is often used raw in salads and other fresh dishes, often considered a favorite for roasting

Planting Guide

Choosing a site:

- Avoid sites recently planted with other members of the onion family
- Amend the soil with compost before planting and plant in area with good drainage and full sun

Planting/Care:

- Plant 4-6 weeks before the last frost (mid October to early November)
- Separate the cloves, leaving the papery covering intact
- Plant the cloves with the pointy end up/blunt end down
 - 2-3 inches deep from the top of the clove
 - 8 inches apart
 - 10 inches between rows
- After planting, mulch the bed with 3-5 inches of straw, compost, or shredded leaves to suppress weed growth and conserve moisture. Maintain proper mulch amount over winter months
- Water once a week during periods of growth in the spring
- In the spring, cut the flower stalk to direct vigor to the bulb

Harvesting/Storage:

- In June/July, when the bottom third of the shoot turns yellow and start bending over, the elephant garlic is ready to be harvested
- They should be hung upside down in a dark, cool, well-aerated space for one month before eating. It's flavor becomes stronger with age!
- Can be stored for up to 10 months