Gourmet German White

2025 Garlic Harvest, Naturally Grown

HEFTY and DELICIOUS

GLACIER VALLEY NATURALS
PRODUCED BY ADVANTAGE AGRICULTURE

- German White garlic is a popular, cold-hardy, hard neck porcelain garlic variety known for its large, white-skinned bulbs with red-striped, easy-to-peel cloves. It has a strong, robust raw flavor that becomes sweet, mild, and nutty when cooked. It produces hearty bulbs and stores well for several months into winter, making it an excellent choice for both cooking and growing. Cultivated on a small family farm in in glacial till soils in New York's frigid climate.
- Available through an exclusive deal between Advantage Agriculture LLC and Mount Olympus Farms

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BEST For.....

Pesto: Blend with other herbs and oil for a vibrant sauce.

Salsas: Add a pungent kick to fresh salsas.

Dips and Spreads: Incorporate into various dips and spreads for a bold flavor.

Baking: The large cloves are a "choice" variety for baking.

Sautéing: Add to sautéed vegetables for enhanced flavor.

Flavored Butters: Create custom butters with a potent garlic flavor.

Mashed Vegetables: Incorporate into mashed root vegetables for a rich taste.