



9 Hardneck Garlic Varieties Every Gardener Should Try

Chesnok Red: Known for its striking purple stripes, Chesnok Red offers a robust flavor perfect for roasting. Its cloves are easy to peel and ideal for cooks who love a little flair in their dishes.

Music: This hardneck variety is celebrated for its large cloves and strong, spicy flavor. Music garlic is hardy in colder climates, making it a great choice for northern gardeners.

Elephant: Though technically more closely related to leeks, Elephant Garlic produces impressively large bulbs with a milder, sweeter taste. It's a great option for those who prefer a subtle garlic flavor.

Creole: Distinguished by its beautiful rose-colored skins, Creole garlic thrives in warmer climates and offers a rich, mellow taste that enhances any dish without overpowering.

German White: A popular hardneck variety, German White garlic is known for its strong, spicy flavor and excellent storage capabilities. It's an ideal choice for those who want a versatile and long-lasting garlic.

Spanish Roja: This heirloom variety is famous for its rich, complex flavor and vibrant reddish-brown skin. Spanish Roja is a favorite among chefs and garden enthusiasts alike for its culinary versatility.

Russian Red: Originating from its namesake, this hardneck variety features prominently in Canadian commercial garlic growing due to incredible cold-hardiness.

Purple Stripe: With its beautiful purple-streaked cloves, Purple Stripe garlic is not only visually appealing but also offers a sweet, nutty flavor when baked or roasted.

Inchelium Red: This softneck variety boasts a mild yet full-bodied taste with a hint of heat, making it perfect for those who enjoy a more subtle garlic presence in their meals. It also stores well for long-term use.

