

Garlic Mustard: Identification, Resources, Recipes

Identification

Aggressively invasive. Pull up, preferably with roots. Put in heavy duty black plastic bag and leave in sun to rot completely if possible. Do not add to compost pile.



Resources

The resources below are primarily aimed at managers of forests and public lands but have some information that is of potential use to householders.

Garlic Mustard Disposal Options [from Northwest Michigan Invasive Species Network]

<https://www.habitatmatters.org/uploads/9/5/0/6/95066352/gmdisposal.pdf>

Garlic Mustard Best Control Practices [from Michigan Department of Natural Resources]

<https://mnfi.anr.msu.edu/invasive-species/GarlicMustardBCP.pdf>

New York Invasive Species Information: Garlic Mustard

http://nyis.info/invasive_species/garlic-mustard/

Invasive Plants: Garlic Mustard [from Cornell Cooperative Extension for Tompkins County]

<http://ccetompkins.org/environment/invasive-nuisance-species/invasive-plants/garlic-mustard>

Guidelines for Disposal of Terrestrial Invasive Plants [from CT Department of Energy and Environmental Protection, listed as a resource from Cornell Cooperative Extension for Tompkins County]. This is generic advice, not specific to garlic mustard.

<http://ccetompkins.org/resources/guidelines-for-disposal-of-terrestrial-invasive-plants-2011>

Why Cornell has stopped managing garlic mustard actively in many natural areas where it used to:

- Residence time determines invasiveness and performance of garlic mustard (*Alliaria petiolata*) in North America. By Bernd Blossey et al. *Ecology Letters*, First published December 2020.
<http://www.nyisri.org/2021/01/research-summary-garlic-mustard-decline/>
<https://doi.org/10.1111/ele.13649>
- When Doing Nothing is the Best Invasive Plant Management Tool [February 2021 presentation by Bernd Blossey]
<https://www.youtube.com/watch?v=vRQal0Hq5nM>
- New York Invasive Species Research Institute [based at Cornell]
<http://www.nyisri.org/about-us/new-york-invasive-species-network/>

Note that these conclusions by Blossey et al. are applicable to woodlands but not to typical residential yards.

Recipes

Two recipes for Garlic Mustard Pesto

- Garlic Mustard Pesto
<https://food52.com/recipes/28281-garlic-mustard-pesto>
- Garlic Mustard Pesto [from Monches Farm, Colgate, Wisconsin]
<http://www.monchesfarm.com/pesto>

And some more adventurous ideas from serious foragers:

- Why You Should Forage & Eat Garlic Mustard + Simple Recipe Ideas
Be sure to read the Special Note at the end and browse the comments.
<https://foragedfoodie.blogspot.com/2013/05/why-you-should-forage-eat-garlic.html>
- Wild Garlic Mustard Green Chimichurri
<https://www.blossomtostem.net/wild-garlic-mustard-green-chimichurri/>