

Quick Pickling Recipe

4 Cups Cold water

2 Cup White Vinegar

1 tsp. cracked black pepper

2 TBL. Kosher Salt (if using table salt use half the amount)

2 TBL. White Sugar (add more if you would like it sweeter)

1 tsp. Coriander seeds

1 tsp. Dill seed (if using fresh dill use about 4 sprigs)

4 garlic cloves (leave whole for a milder taste or chop for a stronger taste)

Instructions: Put all ingredients into a pot and bring to a boil. Simply pour it over whatever veggies you would like to pickle and let sit in the fridge for a few days to pickle.

Additional items you can add or substitute would be red pepper flakes, pink peppercorns, cumin seeds, mustard seeds, fresh herbs such as rosemary, thyme, oregano, basil, parsley. You could also use apple cider vinegar for a sweeter pickling brine. Other things like lemon, orange and lime can be incorporated to help enhance the flavor of the veggies you are pickling.