

Quick Mixed Vegetable Pickles

Adapted from Chow Hound by Grace Davy

Makes 4-5 pints

Pack A Pickle Jar With Some Of These :

- Onions, cut into strips
- Scapes
- Beet Green or Chard Stems
- Garlic, cloves peeled and trimmed
- Carrots, scrubbed and tops removed, cut into strips
- Cucumbers, cut into long strips
- Zucchini, cut into long strips and then in half (8 pieces out of each zucchini)
- Green beans, stems trimmed
- Sweet pepper, seeds removed and cut into strips
- Whole Hot Chiles or slice into rounds
- Brussel sprouts, trimmed
- Cauliflower or Broccoli, 1 inch florets, blanched and cooled to room temperature (optional)
- Cherry Tomatoes
- Corn off the cob or cob rounds sliced ½ inch thick
- Fresh dill stalks and whole flowers

NOTE: You want the veggie strips to be ½ inch from the top of the jar.

Brine:

- 4 tbsps. mustard seeds
- 4 teaspoons whole black peppercorns
- 4 cups cider vinegar
- 2 cups water
- 4 tablespoons kosher salt
- 4 bay leaves
- 2 tbsps. Dried dill
- 2 tbsp. sugar if you really want that bread and butter pickle

Preparation

1. Pack your vegetables of choice tightly into four glass pint jars (be gentle with cherry tomatoes so they don't burst!). Leave 1/2 inch of room at the top. Set aside.
2. Make the brine! In a heavy bottom soup pot, toast the mustard seeds and peppercorns over medium heat until fragrant (about 2 minutes).
3. Add the remaining ingredients and stir until the salt has dissolved. Immediately pour the brine into the jars, making sure to cover the vegetables completely. Cool jars to room temp before sealing.
4. Seal jars with a lid. Store in the refrigerator for at least 1 day before using. The pickles can be kept in the refrigerator for up to 1 month.

PLEASE NOTE: With pickles, good things do come to those who wait. They will be very bland if you eat them immediately, so try to wait at least 24 hours before cracking them open.

Now What?

- Pack those pickles into a sandwich! Add to breakfast sandwiches; omelet, lettuce, hummus wraps; cold cuts...
- Make them a salad ingredient. Not just a green salad ingredient...mayo salads like tuna, potato, or egg salad always taste better with pickles. Try even adding a little brine to your dressings.
- Stir fry them. Add a little brine into a stir fry sauce to replace some of the sour or salt ingredients. Garnish your dinner with pickles.
- Speaking of garnishes...pickles on pizza is amazing.
- Eat them as a side dish...pickles are tart and tangy and great with barbeque and other rich meats. Try a “composed” salad of grilled veggies and pickled veggies.
- Cheese plate accompaniment. Cheese, crackers, pickles, veggies, dip, nuts, cured meat, and fruit feast.

Life Without Pickles?

Don't worry about savoring those pickles and stretching them out. If you finish your jar, pour your brine into a clean jar and add more chopped veggies, shake, and repeat. Let sit a day and eat within a week. Or you can reboil the brine, cool and go another month at least with fresh pickles.

If you are in a real pickle with no brine ingredients, store bought pickle brine works too.