

versatile quick pickles

by chef Hawnuh Lee of Closed Loop Cooking

Makes approximately 1 quart jar

BRINE INGREDIENTS

1 cup white vinegar or apple cider vinegar (or a combination)

1 cup water

1 tbsp kosher salt

1 tbsp sugar (optional)

DIRECTIONS

Wash and dry 1 quart sized mason jar.

Combine pickling liquid ingredients into small pot, bring to a boil, then turn off heat.

Fill mason jar with vegetables, aromatics, and spices. (see suggestions below)

Leave about an inch of room at the top of the jar.

Pour (hot) pickling liquid into jar to cover all vegetables.

Press vegetables down if needed and add in a few more if space allows, keep about an inch of empty space at the top of the jar.

Cover loosely and leave on counter to cool.

Once cool, tighten lid and place in fridge.

Great same day but flavor will improve over the next few days. Keeps up to a month.

SUGGESTIONS

Beet Stems + Beet Rounds

Approximately 2 – 3 med beets, stems included (save greens for later)

Slice beets into rounds and chop stems to fit jar

2 tsp coriander seeds

1 tsp mustard seeds

1 tsp fennel seeds (optional)

3 – 4 garlic cloves, roughly sliced

Few sprigs of fresh herbs (dill, cilantro, mint)

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quick pickle suggestions continued

Apple + Ginger Root

Approximately 2 apples, a firm and tart variety works well, ask your farmer!

Chop apples into approximately ¼" inch slices

1 - 2 inch (knobs) of fresh ginger root, thickly sliced

1 tsp whole cloves

Spicy Cucumber + Summer Squash

1 - 2 cucumbers, cut into thick rounds

1 - 2 zucchinis / summer squash, cut into rounds or sticks

2 chili peppers, roughly chopped

2 tsp coriander seeds

1 tsp mustard seeds

1 tsp dill seeds

1 tsp chili or red pepper flakes

3 - 4 garlic cloves, roughly sliced

a few sprigs of fresh dill

Chard + Kale Stems

12 - 15 (or more) chard and kale stems trimmed to fit in jar

2 tsp coriander seeds

1 tsp mustard seeds

1 tsp fennel seeds (optional)

3 - 4 garlic cloves, roughly sliced

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