



### **Versatile Quick Pickle Brine**

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. 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.

**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)

**Apple + Ginger Root**

- Approximately 2 apples, a firm and tart variety works well, ask you 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
- 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