

## Pickled Zucchini

3- 4 medium zucchini

6 sprigs fresh dill

### FOR EACH JAR

2 halves garlic

½ tsp black peppercorn

½ tsp mustard seed

½ tsp dill seed

### FOR THE BRINE

2 ½ cups water

1 cup vinegar

2 tbsp granulated sugar

2 tbsp kosher salt or coarse sea salt

### METHOD

1. Wash and trim the zucchini. Discard the ends.
2. Slice into chips or spears. Set aside.
3. Divide the seasonings between 3 clean pint-sized mason jars. Arrange the zucchini chips or spears and dill in the jar.
4. Combine all the brine ingredients in a medium saucepan and place over medium high heat.
5. Bring to a boil and then remove the pan from the heat.
6. Carefully pour the hot brine over the zucchini and fresh dill. Tightly secure the lids and shake the jars.
7. Allow to cool slightly on the kitchen counter for 30 minutes before placing in the refrigerator,
8. Refrigerate for 24 hours or more before eating.

## **Roasted Pickled Beets with Ginger**

### **FOR THE ROASTED BEETS**

6 medium beets, cleaned, 1-inch stem remaining

2 shallots peeled

2 sprigs rosemary

2 tsp olive oil

### **METHOD**

1. Preheat the oven to 400 degrees F.
2. Toss the ingredients together.
3. Place in a foil pouch and roast in the oven for 40 minutes.

### **FOR THE PICKLE**

1 large red onion sliced

1 2-inch piece of ginger peeled and sliced thinly

1 cup tarragon vinegar

1 ½ tsp kosher salt

½ cup sugar

1 cup water

### **METHOD**

1. Remove the skin from the beets and slice thinly.
2. Arrange the sliced beets in 1-quart jars alternating with layers of onion and ginger.
3. In a small pot, bring the rest of the ingredients to a boil.
4. Pour over the beets. Tightly close the jars and gently turn them upside down. Allow to cool for 30 minutes.
5. Place the jars in the refrigerator for 3 to 7 days before serving.

## **Pickled Jalapenos with Chive Flowers**

7-8 jalapenos thinly sliced

3 chive flowers per jar

### **FOR THE BRINE**

1 cup white vinegar

1 cup water

2 cloves water smashed

1 tbsp sugar

1 tbsp salt

### **OPTIONAL**

Coriander seed

Mustard seed

Celery seed

1 tsp each

### **METHOD**

1. Combine vinegar, water, sugar, and salt,
2. Bring to a boil.
3. Add the jalapeno slices, stir, and remove from the heat.
4. Let sit for about 8 minutes.
5. Place the chive flowers in the corners in the jar,
6. Use the tongs to remove the jalapenos from the pot and place in the jar.
7. Cover with the brining liquid to fill the jar.
8. Allow to cool.
9. Store in the fridge for up to 2 months.

Use on pizza, sandwiches and in cooking.

## Spicy Cucumber Pickles

1 lb cocktail cucumbers (washed, patted dry with paper towels)

2 bulbs garlic peeled

### FOR THE BRINE

1 cup white vinegar

½ tsp dill weed

1 ½ tsp kosher salt

3 tbsp sugar

1 tbsp red chili flakes

### METHOD

1. Combine the vinegar, dill seed, red pepper flakes, salt, and sugar in a small saucepan over medium heat.
2. Bring to a boil stirring to dissolve the sugar and salt. Turn off the stove. Allow to cool completely.
3. Cut off ¼ inch of both ends of each cucumber. Place the cucumbers and garlic in sterilized jars.
4. Pour the cooled pickling liquid into the jars,
5. Cover and place in the refrigerator for 2 to 3 days.