

# Fluvanna County Public Library

## Spice of the Month Club

### Pickling Spice

#### Flavor Profile:

Dependable Food Pickling Spice - Whole mustard seeds, coriander seeds, juniper berries, crushed bay leaves, and some dried chillies.

Pickling spice is a coarse type of spice and seed mixture that is used to make pickled vegetables, braised meats, stews, spiced nuts, and more.

Pickling spice uses different combinations of spices based on individual preferences, but the main spices that make a good pickling spice blend are:

- Mustard seed
- Cinnamon (chopped sticks)
- Allspice berries
- Dill seeds
- Coriander seeds
- Bay leaves
- Red pepper flakes
- Whole cloves
- Caraway seeds
- Dried ginger roots
- Celery seeds
- Cardamom
- Black peppercorns
- Dried chile peppers



A pickling spice mix can be used to make a ton of delicious pickled recipes.

#### Homemade Pickling Spice

- 2 Tbsp. black peppercorns
- 2 Tbsp. mustard seed
- 2 Tbsp. coriander seed
- 2 Tbsp. dill seed
- 1 Tbsp. allspice berries
- 1 Tsp. crushed red pepper flakes
- 10-12 dried bay leaves, crumbled



1. Add all of the ingredients to a small bowl and stir to mix.
2. NOTE: To use your pickling spice – start with equal amounts of vinegar and water – a 1:1 ratio with 2 tablespoons of pickling salt per cup of liquid.
3. Bring the vinegar and water (equal parts) to a boil with the salt and cook until dissolved. Add 2-3 tablespoons of the pickling spice to a 32-ounce glass jar with lid, add the vegetables, then pour over brine. Place lid on top and let the brine cool completely before refrigerating. Let sit for 1-3 days before eating.

<https://www.foodiecrush.com/pickling-spice/>

#### Pickled Eggs

- 12 small to medium eggs
- 2 Tbsp. of pickling spice

- 1 cup water
- 1 cup distilled vinegar
- 1 Tbsp. sugar
- 1 Tbsp. salt
- A sprig of fresh dill, optional

1. Gather all the ingredients in one place.
2. Then boil the eggs. Place all 12 eggs into a pot, and pour enough water to cover the eggs completely.
3. Simmer on low heat for 12 minutes. Then remove from heat and place in an ice bath. Peel all the eggs and set aside.
4. Place another pot over medium heat. Then pour 1 cup of distilled vinegar, 1 cup of water, 1 tablespoons of sugar, and 1 tablespoon of salt into the pot and simmer for 3 minutes. Cool slightly.
5. Grab a large mason jar (suggested 32 oz. mason jar in this recipe) and place all twelve eggs into the mason jar.
6. Also add a few sprigs of fresh dill, and 2 tablespoons of pickling spice into the jar. Then pour the brine into the mason jar.
7. Let it cool, then chill in the fridge for up to 3 days.

<https://ohsofoodie.com/pickled-eggs-with-pickling-spice/>



### **Cucumber Dill Pickles with Pickling Spice**

- 3 cups of water
- 3 cups of distilled vinegar
- 3 Tbsp. of sugar
- 3 Tbsp. of salt
- 3 Tbsp. of pickling spice
- 2 pounds of cucumbers (or 4 medium-sized cucumbers)
- Dill (optional)

1. In a saucepan, pour 3 cups of water, 3 cups of distilled vinegar, 3 Tbsp. of sugar, and 3 Tbsp. of salt, and bring to a boil until the salt and sugar dissolve. This will take approximately 3 minutes for the brine to be ready.
2. While the brine cools down a bit, chop up your cucumbers into the shape you prefer.
3. Carefully fit the sliced cucumbers into each mason jar (32 oz. jars shown). Then place 1 ½ Tbsp. of pickling spice into each jar).
4. If you have it, also add a sprig of fresh dill to each mason jar (or 1 tsp. of dried dill to each jar).
5. Then pour 2 -2 ½ cups of brine into each mason jar. Since the jar contains sliced cucumbers, you may not be able to use 3 whole cups of the liquid brine. So, gauge what your mason jar can and cannot take and adjust accordingly.
6. Leave the mason jars open for 2 hours while they come to room temperature.
7. Seal your mason jars once the time is up and place the dill pickles in the refrigerator for 1 day or up to 3 weeks.



8. NOTE: It is important that you submerge the pickles in brine completely. That is, make sure you fill your jar/jars to the very top with brine. This is an important step that will help keep your homemade pickles crisp and protect them against spoilage.

<https://ohsofoodie.com/dill-pickles-with-pickling-spice/>

### Pickled Red Onions

- 3 large red onions
- 2 Tbsp. pickling spice
- 1 ½ cup vinegar
- 1 ½ cups water
- 1 ½ Tbsp. salt
- 1 ½ Tbsp. sugar (optional: use brown sugar)



1. Pour the vinegar and water into a saucepan. Then add salt and sugar into the saucepan and place over medium heat for 3-5 minutes. Mix with a wooden spoon to dissolve the salt and sugar.
2. Set the brine aside for a few minutes while you prepare the onions.
3. Grab a chopping board and a sharp knife. Chop up your onions. Then place the chopped onions in a 23-ounce mason jar.
4. Add half of the pickling spice to the jar. Pour enough brine into the mason jar to cover all the onions. Add another tablespoon of pickling spice to the jar. Seal shut and let it come to room temperature. Then place in the fridge for up to two weeks.
5. NOTE: If you onions are thickly sliced they will be ready to eat within 24 hours. However, if you onions are more thinly sliced, you can enjoy them within an hour or two. You'll know they're ready once they turn bright pink and are tender.

<https://ohsofoodie.com/pickled-red-onions-with-pickling-spice/>

### Mixed Vegetables Refrigerator Pickles

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| <ul style="list-style-type: none"><li>• 1 cup sliced pickling cucumbers</li><li>• 1 cup cauliflower florets</li><li>• 1/3 cup sliced peeled carrots</li><li>• 1/3 cup sliced celery</li><li>• 1/3 cup sliced onions</li></ul> | <ul style="list-style-type: none"><li>• 1 medium bell pepper seeded and cut into strips</li></ul> <p>Basic Pickling Brine</p> <ul style="list-style-type: none"><li>• 2 cups white vinegar</li><li>• 1 cup water</li><li>• 2 Tbsp. sugar</li><li>• 1Tbsp. pickling salt</li></ul> | <ul style="list-style-type: none"><li>• 1 Tbsp. pickling spice</li></ul> <p>Additional Flavors</p> <ul style="list-style-type: none"><li>• 4 sprigs fresh dill</li><li>• 1 small dried chili pepper or ¼ tsp. red pepper flakes</li><li>• 2 tsp. mustard seeds</li><li>• 1 tsp. celery seeds</li></ul> |
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1. Wash one heatproof quart size jar or two pint sized jars in warm soapy water, and rinse well.
2. Place the jars on a rack in a pot large and boil for 10 minutes to sterilize. Keep warm until you are ready to fill.
3. Wash and cut your vegetables into desired shapes, such as bite-sized pieces, slices, spears, or chunks. Set aside while you make the brine.
4. Make the pickling brine by combining the vinegar, water, sugar, pickling salt, and pickling spice in a saucepan. Heat until just boiling, reduce the heat, and simmer until the sugar and salt have dissolved, about 3 minutes.



5. Remove the jars from the hot water, drain and place on a kitchen towel.
6. Fill the jars with the prepared vegetables, dill, mustard seeds, and celery seeds.
7. Pour the hot pickling brine into the jar and cover the vegetables.
8. Add the lid and let the jar cool to room temperature for about 1 hour.
9. Label, date, and store the jar in the refrigerator for at least 24 hours to let the flavors infuse. Use within 3 months. Yields about 1 quart or 2 pint sized jars.

<https://growagoodlife.com/refrigerator-pickles/>

### Pickled Beets

- 4 medium-sized beets, cooked and peeled
  - 1 cup of vinegar
  - 1 cup of water
  - 3 Tbsp. of sugar
  - 3 Tbsp. of salt
  - 1 Tbsp. of pickling spice
1. Bring the vinegar, water, sugar and salt to a boil in a saucepan. Stir occasionally to ensure the sugar and salt are dissolved. Simmer for a few minutes.
  2. Take off the heat and let it cool.
  3. Add the pickling spice, beets, and brine to your clean glass jars.
  4. Make sure to cover the beets with the brine.
  5. Cover and set aside for a few hours.
  6. Then refrigerate.



<https://ohsofoodie.com/pickled-beets-with-pickling-spice/>

### Library Resources

- Asian Pickles by Karen Solomon – 641.4 SOL
- Big Food Big Love by Heather Earnhardt – 641.5975 EAR
- Fermented Vegetables by Kirsten Shockey – 664 SHO
- Homemade Condiments by Jessica Harlan – 641.33 HAR
- Mastering Fermentation by Keith Sarasin – 664 SAR
- The New Preserves by Anne V. Nelson – 641.4 NEL
- Saving the Season by Kevin West – 641.4 WES
- Smoke and Pickles by Edward Lee – 641.5975 LEE

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