

What's the Dill?

1 lb. cauliflower or broccoli florets

2 sweet green or red peppers cut into squares or strips

1/2 pound shallots or pearl onions

1/4 pound carrots – cut to spears if small or rounds if thick

3 garlic cloves slivered

2 or 3 tarragon sprigs

2 or 3 thyme sprigs

Brine: 4.7 oz pickling salt, 3 quarts water, 2 T. red wine vinegar

Makes 3 Quarts or 1/2 gallon. Toss vegetables together and pack into jar(s). Distribute the garlic and herbs among them. Dissolve the salt in the water and pour enough brine over the vegetables to cover them. Add the vinegar. Within 3 days you should see bubbles. Pickles should be ready in 2-3 weeks when bubbling has stopped, and vegetables are sour.



Episode 7
Mixed Vegetable
Based on Linda
Ziedrich recipe

