

QUICK PICKLE RECIPES

To prevent a reaction with the pickling liquid, use nonreactive bowls and pans. Each recipe yields about 1 quart, and all salt used is kosher. All pickles should be cooled to room temperature and refrigerated overnight before eating. They will keep in the refrigerator for up to two weeks.

Type of Pickle	Vegetable Quantity	Vegetable Preparation	Amount Basic Pickling Liquid	Additional Flavorings	Instructions
Pickled Cucumber Spears	4 kirby cucumbers, about 1 pound	Quarter lengthwise, sprinkle with 1 teaspoon salt, let stand in bowl 1 hour. Drain. Transfer to bowl.	1 recipe	2 cloves garlic, peeled and halved; ¼ teaspoon dill seed; 1 small dried or fresh red chile; ¼ teaspoon mustard seed; 1 bay leaf	Bring pickling liquid and flavorings to simmer. Pour over cucumbers.
Bread and Butter Pickles	4 kirby cucumbers, about 1 pound	Slice very thin, sprinkle with 1½ teaspoons salt, let stand in colander 1 hour. Drain. Transfer to bowl.	½ recipe	3 tablespoons sugar; ½ teaspoon mustard seed; ¼ teaspoon celery seed; ¼ teaspoon ground turmeric	Bring pickling liquid and flavorings to simmer. Pour over cucumbers.
Pickled Bell Peppers	1 each red, yellow, and green bell peppers	Cut into ½-inch wide strips, sprinkle with 1½ teaspoons salt, let stand in bowl 1 hour. Drain.	1 recipe	1 tablespoon olive oil; 1 teaspoon cracked coriander seed; 2 chopped cloves garlic; 5 allspice berries; 1 crumbled bay leaf	Heat oil in large sauté pan; add peppers, then flavorings. Sauté to soften slightly, about 1 minute. Add pickling liquid; bring to simmer. Simmer 2 minutes. Transfer to bowl.
Pickled Turnips	1¼ pounds turnips	Peel and julienne, sprinkle with 1½ teaspoons salt, let stand in colander 1 hour. Drain. Transfer to bowl.	1 recipe	6 thin slices ginger; ½ teaspoon Chinese five spice powder; pinch hot red pepper flakes (optional)	Bring pickling liquid and flavorings to simmer. Pour over turnips.
Pickled Purple Onions	3 small purple onions	Peel and cut into 8 wedges, sprinkle with 1 teaspoon salt, let stand in bowl 1 hour. Drain.	1 recipe	¼ teaspoon mustard seed; ¼ teaspoon celery seed; ¼ teaspoon coriander seed; ½ small dried or fresh red chile	Bring pickling liquid, flavorings, and onions to simmer. Simmer onions 5 minutes. Transfer to bowl.
Pickled Fennel	2 small fennel bulbs	Remove stalks and fronds, halve bulbs, slice ¼-inch thick, sprinkle with 1 teaspoon salt. Let stand in bowl 1 hour. Drain. Transfer to bowl.	1 recipe	½ teaspoon fennel seed; 4 black peppercorns; 1-inch strip orange zest	Bring pickling liquid and flavorings to simmer. Pour over fennel.
Pickled Jicama	1 medium jicama (about 1 pound)	Peel and cut into thin wedges, sprinkle with 1½ teaspoons salt, let stand in a bowl 1 hour. Drain. Transfer to bowl.	1 recipe	1 teaspoon cracked coriander seed; 1 jalapeño, seeded and julienned; 4 thin slices ginger	Bring pickling liquid and flavorings to simmer. Pour over jicama.
Pickled Green Beans With Dill	1 pound green beans	Trim. Steam to soften slightly, 2 to 3 minutes. Transfer to bowl.	1 recipe	8 sprigs fresh dill; 1 teaspoon mustard seed; 2 peeled cloves garlic; 1 small dried or fresh red chile (optional)	Bring pickling liquid to simmer. Pour over beans and flavorings.
Pickled Pearl Onions	1 pound pearl onions	Cut X into root end. Bring 2 quarts water to boil. Add onions; boil to soften slightly, about 3 minutes. Refresh under cold water. Peel.	1 recipe	½ cup sugar; 1 small dried or fresh red chile; 2 sprigs fresh thyme; ½ teaspoon coriander seed; 2 cloves; 1 bay leaf	Bring pickling liquid, flavorings, and onions to simmer. Simmer until tender, about 3 minutes. Transfer to bowl.
Pickled Curried Cauliflower	1 small head cauliflower	Cut into florets.	1 recipe	2 teaspoons canola oil; 2 teaspoons curry powder; ½ teaspoon cumin seed; 1 teaspoon coriander seed; 1 teaspoon minced ginger; 1 peeled clove garlic; 1 small dried or fresh red chile (optional)	Heat oil in medium skillet; add flavorings. Cook over medium heat 1 minute. Add cauliflower; coat with spices. Add pickling liquid; bring to simmer. Simmer until cauliflower is almost tender, about 5 minutes. Transfer to bowl.
Pickled Okra	¾ pound okra	Steam until almost tender, about 3 minutes. Transfer to bowl.	1 recipe	1 teaspoon packaged pickling spice; 2 peeled cloves garlic	Bring pickling liquid and flavorings to simmer. Pour over okra.

