

How to Quick Pickle Anything

This is another no recipe, recipe. The only thing you need to know is the vinegar to water ratio. Everything else you can mix and match. I like 1:1 vinegar to water ratio. I have used this for years and it has never failed me. I use plain old white vinegar the most. It's cheap, has a neutral flavor, and works with everything. Always add a little sweetener and salt (usually 1T sweetener, 1t salt). Dried and fresh herbs both work.

My standard recipe (can be doubled)

½ cup - Vinegar

½ cup - Water

1 Tablespoon - Honey

1 teaspoon - salt

Vegetables of choice

Add-ins

Place vegetables, add-ins, and salt in a mason jar or bowl. In a pan bring vinegar, water, and honey to a boil. Pour over vegetables. Let sit for at least 30 minutes. Thinly sliced vegetables (radish, onion) can be used after 30 minutes (like for tacos). Thicker items can go in the fridge once cooled and pickle for longer.

Substitutions

Vinegars:

White

Rice

Apple Cider

White wine

Vegetables:

Cucumbers

Carrots

Radishes

Green beans

Onions

Fennel

Jalapeno

Ginger
Garlic

Dry add-ins:
Mustard seed
Fennel seed
Coriander seed
Cumin seed
Peppercorns
Red pepper flakes
Oregano
Thyme
Bay leaf

Fresh add-ins:
Oregano
Thyme
Bay leaf
Dill

Sweetener:
White sugar
Honey (My fav)
Brown sugar

Quick Pickled Radish for tacos

Thinly sliced radish, chili flakes, oregano, peppercorns, mustard seeds, and fennel seeds.

Pickled Carrots

Carrots, jalapeno, garlic, oregano, thyme, bay leaf, peppercorns.

Pickled Red Onion

Thinly sliced onions, jalapeno, peppercorns.

Thinly sliced onions, black peppercorns, pink peppercorns, Aleppo pepper.

Pickled Fennel

Sliced fennel, sliced onions, apple cider vinegar, peppercorns.

Pickled Scallions

Scallions (white and light green part only), rice vinegar, fish sauce, brown sugar, serrano.

