



## Pickled Jalapeños

MAKES 1 PINT

4-5 jalapeños – washed and sliced

20 grams salt

35 grams vinegar (any kind you like or have)

Coriander seeds

dry sliced garlic

1 pint size mason jar (or double the recipe and use a quart jar)

1. Bring 2 cups of water to a simmer with salt and vinegar. Set aside.
2. Layer the sliced jalapeño in the jar while sprinkling in some coriander seeds and garlic slices between each layer.
3. Pour the warm brine on top and seal with the lid. Set aside on the counter overnight and then store in the refrigerator.

### OTHER OPTIONS

- Substitute one jalapeño with a carrot (thinly sliced)
- Use any other spice combination you like
- Use the brine from the pickles for salad dressing or Martinis.



## Cucumber Dill Pickles

MAKES 1 QUART

5 persian (aka israeli) cucumbers, washed and cut in 1/2 inch disks

5 fresh dill sprigs

1 teaspoon ajowan seeds

2 teaspoons dill seeds

3 teaspoons Muntok white pepper

2 teaspoons Tellicherry black pepper

2 teaspoons green peppercorns

1/4 cup sherry vinegar (or apple cider vinegar)

2 tablespoons salt

1 tablespoon sugar

1. – In a saucepan bring 3 cups of water to a simmer with the salt, sugar, and vinegar.
2. – In a glass jar (one quart volume) layer the cucumbers, spices and dill sprigs.
3. – Pour the hot brine on top (you might have some extra). Close the jar with a lid and set
4. aside for 24 hours at room temperature. The pickles should then be ready to eat.
5. – Store in the refrigerator.