

Quick Pickle Recipes



"Pretty" Quick Pickles

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Quick Pickle Tips



- There is no fermentation or canning involved with quick pickles so the end result will not be shelf stable. **You must keep your quick pickles in the fridge.** Some will only keep for a few days. Others may keep for a few weeks.
- **You can can quick pickle an astonishing array of vegetables.** For firm veggies like carrots or strongly flavored things like onions you may need to partially cook them first. Some green veggies, like green beans, may need to be blanched to preserve their color. You can even pickle boiled eggs.
- **Smaller pieces pickle faster.** Always slice your veggies and additions such as garlic very thinly for best results. A mandolin slicer may come in handy for those who want to do a lot of pickling.
- **Quick pickle recipes are extremely forgiving** and are mostly about your personal taste. If the mix is too strong add a little water. Not sweet enough? Add a little sugar. Most recipes can be used for many types of veggies and can be halved or doubled as needed.
- There is no real need to use canning jars for quick pickles, but **a glass container is recommended.** If you do use canning jars, get the wide mouth type which are easier to fill. Avoid plastics because they can absorb the scent or flavor of the pickling solution.
- Be very careful with recipes that call for **boiling vinegar**, the vapor can be irritating to your eyes, nose, and throat.
- Only use **non-iodized salt** such as kosher, pickling, or sea salt. Iodized salt may make your brine cloudy.



Cucumbers



There are several types of cucumbers and you will see different recommendations regarding which to use for pickling. One person will say you should absolutely not use a particular type and the next will have a recipe specifically calling for that type. Common varieties are:

- **Kirby-** these are generally recommended for pickling. They are short and bumpy. Sometimes they are actually sold as "pickling cucumbers".
- **Persian/English-** two types of cucumbers that are very similar. These are long and firm and sometimes sold in shrink wrap. They are seedless or nearly seedless and have very mild or no flavor. The jury is still out on whether these make good pickles. I personally like them, and you will see recipes online that call for them so give them a try and see what you think. Often used in Asian pickling recipes.
- **Gherkin-** tiny cucumbers that are usually pickled whole. Often called cornichons when sold as pickles.
- **Garden-** this is your commonly available cucumber found on salads and in grocery stores. There is a lot of controversy over whether to peel these cucumbers. They are normally sold coated in wax to prevent drying and the wax can absorb pesticides or other contaminants. However, the peel also contains the majority of the vitamins and fiber. As with any vegetable or fruit, be sure to wash them thoroughly before eating. If you enjoy the flavor of these cucumbers they can be used for pickling. Peel and seed them first if that is your preference.



Vinegar



Canned pickles almost always call for white vinegar because they must maintain a very high level of acidity in order to be shelf stable. Quick pickles, on the other hand, are meant to be consumed within days or weeks so the primary concern is taste, but avoid aged vinegars such as balsamic.

- **White Vinegar-** A combination of water and acetic acid distilled from grain. This is the standard vinegar found in big jugs or small bottles. Strength is typically 5% and is good for most quick pickle recipes.
- **Apple Cider Vinegar-** A sweeter tasting vinegar made from apples. Some brands include the "mother" which is a colony of bacteria left from the fermenting process that can make the vinegar look cloudy. You may also find clear versions without the mother.
- **Red Wine Vinegar-** This vinegar may also come with a "mother" that will plop out unexpectedly when you reach the bottom of your bottle. Tangy with a slight hint of sweetness. You can make it at home with your favorite red wine to get flavors you won't find in the store.
- **Malt Vinegar-** Popular in Britain and Canada this vinegar is made from malted barley grains which are brewed into ale then further fermented into vinegar. Slightly sweet with subtle nutty, lemony, or caramel flavors.
- **Rice (Wine) Vinegar-** Sometimes just called rice vinegar, this is vinegar distilled from rice and has a sweeter taste than white vinegar. Used in many Asian style pickle recipes. Do not confuse it with rice wine which is more like Japanese mirin or sake.



Custom Pickling Spice



To make quick pickles even quicker, mix up a batch of your own custom pickling spice to keep on hand.

Standard Ingredients

- 2 tablespoons black peppercorns
- 2 tablespoons mustard seed
- 2 tablespoons coriander seed
- 2 tablespoons dill seed
- 1 tablespoon allspice berries
- 1 teaspoon crushed red pepper flakes
- 10-12 dried bay leaves , crumbled

Mix ingredients in a small container with lid and store with your other spices.

Other Ingredients to Try

- Star anise
- Cardamom seeds
- Celery seeds
- Cinnamon sticks
- Dill seeds
- Whole cloves
- Dried ginger
- Fennel seeds
- Juniper berries

To make pickles add 1 or 2 tablespoon a jar, layer in your veggies, heat your preferred vinegar brine mixture until the sugar and salt are dissolved, then pour the brine over the veggies. Cool and store in the fridge. The flavor will continue to develop over the next 3 days.

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



Pretty Quick Pickles

(Basic Quick Pickle Recipe)



I call these "pretty" quick pickles because if you use fresh dill and make them in a bowl or shallow serving dish the pickles look very appealing and are an attractive dish for a potluck or a dinner party. See, it's a pun! Haha! Other vegetables can be substituted for part or all of the cucumber.

Ingredients

- 1 cup vinegar
- 1/2 cup water (or up to 1 cup depending on your taste)
- 2 rounded teaspoons sugar
- 1 teaspoon mustard seed
- 1 rounded teaspoon kosher or sea salt
- 1 to 4 cloves garlic, cracked
- 1 bay leaf
- 2 tablespoons fresh dill, chopped (or 1 rounded teaspoon dried)
- 1 large garden cucumber or 4 Kirby cucumbers, sliced

Add all ingredients except dill and cucumbers to a small saucepan. Heat over medium high heat until the solution reaches a simmer and the sugar dissolves. Toss the dill and sliced cucumbers together in a heat proof bowl or small casserole dish. Pour the simmering liquid over the cucumbers and gently agitate to evenly coat.

Allow to cool to room temperature or chill before serving. Ready in about 30 minutes to an hour, or will keep for several days in the fridge.

Adapted from Quick Pickle recipe by Rachel Ray
www.foodnetwork.com



Holiday Pickled Beets & Onions



This recipe uses spices normally associated with holiday desserts. It's one of the more unusual ones I found. I used a combination of golden and regular beets. To peel beets steam them on the stove top or in the microwave until tender and the peels will easily slide off. One reviewer recommended using roasted beets which I think would work great. Don't use canned beets for this recipe since they often have added salt.

Ingredients

- 1 small red onion sliced thinly
- 1/2 cup red wine vinegar
- 2 tablespoons sugar
- 1 cinnamon stick
- 4 whole peppercorns
- 2 whole cloves
- 3 cups steamed sliced beets, 1/2 inch to 1 inch thick

Combine all ingredients except beets and onions in a medium saucepan and bring to a boil over medium-high heat. Cover, reduce heat and simmer for 4 minutes. Add onions and cook an additional 2 minutes.

Place prepared beets in a large bowl and pour simmered liquid and onions over beets. Stir and let marinate for 30 minutes stirring occasionally.

Serve immediately or cover and refrigerate for up to a week.



Adapted from recipe found at www.eatingwell.com

Vintage Pickled Beets



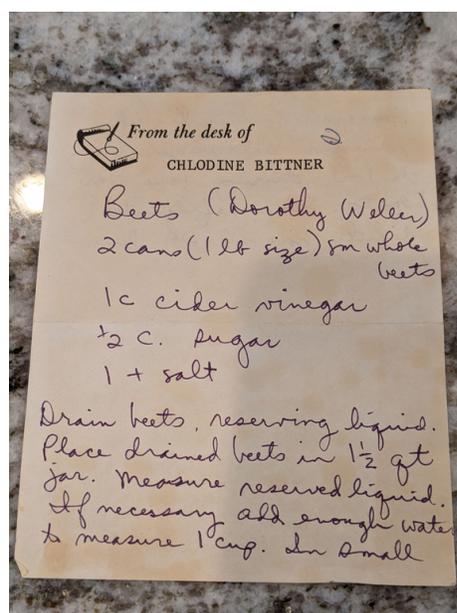
Just for fun, this is my grandmother's recipe using canned beets. Supposedly a family favorite. I have no memory of eating them, but my mom promises they are good.

Ingredients

- 2 cans (1 lb each) small whole beets
- 1 cup apple cider vinegar
- 1/2 cup sugar
- 1 teaspoon kosher or sea salt

Drain beets, reserving liquid. Place drained beets in a 1 1/2 quart jar. Measure the reserved liquid into a one cup measure and add water if there is not enough to equal one cup.

In a small saucepan combine liquid, vinegar, salt, and sugar. Bring to a boil stirring constantly. Once liquid reaches boiling, pour over beets. Cover tightly and refrigerate for at least 24 hours before serving.



The original document!



Quick-Pickled Onions



These are best as a topping for tacos, burgers, or other dishes, but if you really like onions you may enjoy them on their own. If you prefer a more vinegary pickle, reduce the amount of honey/maple syrup to one teaspoon. You may even want to cut it out all together if using apple cider vinegar.

Ingredients

- 1 medium red onion
- 1/2 cup water
- 1/4 cup white vinegar
- 1/4 cup apple cider vinegar (or additional white vinegar)
- 1 1/2 teaspoons maple syrup or honey
- 1 1/2 teaspoons fine sea salt
- 1/4 teaspoon red pepper flakes (optional)

Very thinly slice onion and pack into a mason jar or other heat safe container. In a small saucepan, combine water, vinegars, syrup or honey, salt, and pepper flakes (if using). Bring the mixture to a gentle simmer over medium heat, then carefully pour the mixture into the jar over the onions.

Use a spoon to gently agitate and release any trapped air bubbles. Let the onions cool to room temperature. They can be served after 20 to 30 minutes, Refrigerate leftovers for up to three weeks in the fridge.

The flavor is best within three days of pickling. An even, bright pink color will develop after the pickles have marinated a while.

Recipe from <https://cookieandkate.com/quick-pickled-onions-recipe/>





Pickled Mushrooms

My favorite of the recipes I tried for this program. You can use as little as 2/3 pound of mushrooms and still get good results.

Ingredients

- Up to 2 pounds mushrooms (cremini, white, or a combination)
- 6 cloves garlic, finely chopped
- 1/2 cup white vinegar
- 2 cups water
- 1 tablespoon sugar
- 1 tablespoon kosher or sea salt
- 6 bay leaves
- 8 whole peppercorns (or more to taste)
- 6 tablespoons vinegar
- Fresh dill (optional)

Clean and wash mushrooms. Cut in halves or quarters if they are large. Put mushrooms in a pot and fill with enough water to barely cover mushrooms. Add 1/2 cup of vinegar, bring to a boil, and cook for 15 minutes. When mushrooms are cooked, drain and set aside.

In a separate pot, add 2 cups of water, salt, sugar, bay leaves, and peppercorns and bring to a boil. When sugar and salt have dissolved and bay leaves have softened (should only take a few minutes), add 6 tablespoons of vinegar. Stir, remove from heat, and set aside.

Dice garlic into small pieces and place in the bottom of your jar(s). Fill the jars with cooked mushrooms layering in softened bay leaves if desired. Pour marinade over mushrooms and add snips of fresh dill. Cover and store in fridge for up to several weeks.



Recipe from <https://momsdish.com/recipe/336/pickled-mushrooms>

International Pickles

Pickles in various forms are popular around the world and it seems every family has their own recipe. Give some of these a try.



Mexican Pickled Carrots



Some Mexican restaurants serve this as a condiment at the table along with salsa. Mediterranean oregano can be substituted for Mexican.

Ingredients

- 2 pounds large carrots (add cauliflower if desired)
- 2 large jalapeños
- 1/2 white onion (medium)
- 5 cloves garlic, smashed
- 1 1/2 cups white vinegar
- 1 1/2 cups water
- 1 tablespoon vegetable oil
- 6 bay leaves, whole
- 10 black peppercorns
- 2 teaspoons dried Mexican oregano
- 1 teaspoon kosher or sea salt

Peel and slice carrots and onion into 1/4 inch thick pieces. Roughly chop cauliflower if using. Cut the stems off jalapeños and slice thin on diagonal.

In a large stock pot add the garlic, vinegar, water, oil, bay leaves, peppercorns, oregano, salt. Bring to a boil and add the carrots, cauliflower, onion and jalapeños. Lower heat to medium-low and cook for 15 minutes, uncovered.

Cool completely and store vegetables and cooking liquid in clean, sterile glass containers with lid. Fills 4 pint or 2 quart jars. If more liquid is needed to cover, add equal parts water and white vinegar. Keep refrigerated. Fine to eat after 3 hours, best if pickled for at least a day or two.

Recipe from
<https://keviniscooking.com/authentic-mexican-pickled-carrots/>



Haitian Pikliz (Cabbage Relish)



This spicy relish is often served with meat or fried foods to balance out the richness of the fatty dishes. Habanero peppers can be substituted for Scotch bonnets. To greatly reduce the spiciness of the peppers, cut out the seeds and white membrane. Wear gloves when handling hot peppers. Some recipes omit the thyme and clove.

Ingredients

- 2 cups shredded white cabbage
- 1 carrot, julienned
- 1 shallot or 1/2 small red onion, thinly sliced
- 3 Scotch bonnet peppers, sliced
- 3 sprigs of fresh thyme
- 8 whole cloves
- 1/2 teaspoon kosher or sea salt
- 2 cups of white vinegar
- 2-3 tablespoons key lime juice (can also use regular lime)

Add the cabbage, carrots, shallots, thyme, cloves, and scotch bonnet to a bowl. Use tongs to toss evenly. Sprinkle lime juice and salt all over the vegetables. Pack the vegetables into mason jars and pour the vinegar so it fills roughly $\frac{3}{4}$ of the jar. Put lids on your jars and store in the refrigerator.

Allow to pickle for 3-5 days, gently shaking the jars once or twice a day. The vegetables will release some water and dilute the brine slightly to produce the right flavor. After pickling, you can remove the peppers and pulse them in a food processor with some vinegar if you prefer smaller, evenly distributed pieces. Store for up to a month in the fridge.

Recipe from <https://thatgirlcookshealthy.com/haitian-pikliz/>



Pickled Pub Eggs



Pickled eggs were historically extremely popular at pubs and taverns across Europe and can still be found in some places today. You may even find them at bars in the US where immigrants from these countries settled. This recipe is in the British style with malt vinegar.

If you like pickled eggs, there are many other recipes available online using different vinegars and spice mixtures. Pickle eggs with beets for a bright pink color, or try pickling with turmeric for a sunny yellow result.

Ingredients

- 8 hard boiled eggs, shells removed
- 2 cups malt vinegar
- 1 tablespoon pickling spice (store bought or use your own)
- 3 tablespoons brown sugar

Add vinegar, sugar, and pickling spice to a small saucepan. Stir and bring to a boil. Simmer for about 10 minutes. Remove from heat and allow to cool.

Place eggs in a large jar or other glass container. Pour prepared brine mixture over eggs allowing some of the spices to go into the container. Place lid on container and store in the fridge. The eggs will gradually turn light brown and will achieve their best flavor after a week or more.

Recipe from <https://pennysrecipes.com/2446/pickled-eggs-recipe>



Eggs pickled
with beets



Korean Soy Sauce Jangajji



Many Korean restaurants serve a variety of pickled vegetables along with your meal. Some are fermented, some are very spicy, and all are delicious. This non-fermented soy sauce version of Korean pickle is called *Jangajji*.

Ingredients

- 2 pounds of fresh vegetables shredded or sliced thinly
 - English cucumber, daikon radish, carrot, and/or cabbage
- 1 small onion
- 3-4 green chilies or jalapenos
- 2 cups water
- 1 cup soy sauce
- 1/2 cup sugar
- 1/2 cup vinegar (rice vinegar or white vinegar)

Mix and pack your prepared veggies into glass containers or jars leaving a little room at the top. Set aside.

Add water, soy sauce, and sugar to a small pot. Bring it to a boil, and gently boil for 2 to 3 minutes over medium heat, until the sugar is dissolved. Turn the heat off, and add vinegar. Adjust to taste if necessary.

Pour brine over veggies and gently agitate with to release air bubbles. Close tightly, and leave out at room temperature for a day or two, then refrigerate. The pickles can be eaten the next day, but will taste better as they mature.

To keep the pickles longer, you can pour out the brine into a pot and boil it for a few minutes after 3 or 4 days of pickling. At this time, the veggies will have released some water and diluted your brine. Cool it and pour back over the pickles before refrigerating again.

Recipe from <https://www.koreanbapsang.com/jangajji-vegetable-pickles/>



Italian Giardiniera

A classic and colorful pickled veggie condiment. This one takes a little time due to blanching the veggies to preserve the bright colors. Makes 10 cups.



Pickling Brine

- 2 1/2 cups distilled white vinegar
- 3 cups water
- 3/4 cup sugar
- 5 tablespoons kosher salt
- 1 teaspoon yellow mustard seeds
- 1/2 teaspoon dried hot red-pepper flakes

Veggie Mix

- 6 cups cauliflower broken into 1- to 1 1/2-inch florets
- 1 red bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 2 cups carrots, cut diagonally into 1/2-inch-thick slices
- 2 cups celery, cut into 1-inch-thick slices
- 1 cup drained bottled whole pepperoncini (4 oz)
- 1 cup large brine-cured greens olives (preferably Sicilian; 6 oz)
- 1/2 cup oil-cured black olives (6 oz)

Bring pickling-liquid ingredients to a boil in a 3-quart saucepan over moderate heat, stirring until sugar is dissolved. Transfer to a 4-quart bowl and cool about 30 minutes.

Cook vegetables- bring about 6 quarts unsalted water to a boil in an 8-quart pot. Have ready a large bowl of ice and cold water. Add cauliflower to pot and boil until crisp-tender, about 4 minutes, then transfer with a slotted spoon to ice bath to stop cooking. Cook remaining vegetables separately in same manner, allowing 4 minutes for carrots, 3 minutes for bell peppers, and 2 minutes for celery. Drain vegetables in a colander and spread out on 2 large kitchen towels to dry.

Add cooked vegetables, pepperoncini, and olives to pickling liquid, Weigh vegetables down with a plate to keep them submerged, then chill, covered, at least 1 day. Transfer to jars and store in the fridge for up to a week.

Recipe from <https://smittenkitchen.com/2006/09/the-great-souse/>



Filipino Papaya Achara



An extremely common and beloved condiment in the Philippines, this unique pickle dish may require a trip to an Asian grocery store to find unripe papaya. Ripened papaya cannot be used. Unripe papaya should be green and firm. Some recipes include finely chopped pineapple or chilies for added spice.

Ingredients

- 4 cups Green Papaya, finely shredded
- 1/2 cup red bell peppers, cut in strips
- 1/2 cup carrots, julienned (traditionally cut into decorative florettes)
- 1 medium onion, chopped
- 1 thumb-size piece of fresh ginger, cut in small strips
- 1/4 cup Raisins (optional)
- 1 cup vinegar (white or rice vinegar)
- 1 cup sugar
- 1 tbsp kosher salt or rock salt

Sprinkle shredded papaya with salt, mix and set aside for 5-10 minutes or until water has been released. Some recipes recommend leaving the salted papaya overnight in the fridge. Wring out excess water using a cheese cloth.

Boil the vinegar and sugar together, then set aside. Add all the other ingredients to the prepared papaya. Pour the vinegar/sugar mixture over the papaya and mix thoroughly. Pack in sterilized or clean containers and keep refrigerated for up to a month. Best flavor is achieved after 2 or 3 days of pickling.



Recipe from

<https://www.mamasguiderecipes.com/2017/06/11/homemade-atchara/>