How to Quick Pickle

1. CUT YOUR VEGETABLES
   Cut in equal sizes. Smaller pieces will absorb the flavors faster.

2. MAKE A BRINE
   Use this ratio to make enough to cover your vegetables
   - 1 cup vinegar (apple cider, white, or red wine vinegar)
   - 1 cup water
   - 2 tablespoons sugar or honey
   - 1 tablespoon salt

3. BOIL THE BRINE
   Boil for one minute and stir to dissolve.

4. ADD FLAVOR
   Pack your herbs, spices, and vegetables into a container.

5. COMBINE
   Pour enough brine into the container to cover your vegetables.

6. REFRIGERATE
   Wait for your pickles to cool, then refrigerate. Wait 2 days before eating.
   Your pickles will keep for up to 2 months!

TRY PICKLING
ASPARAGUS, BEETS, BEANS, BROCCOLI STEMS, CABBAGE, CARROTS, CAULIFLOWER, CELERY, CUCUMBERS, FENNEL, GARLIC SCAPES, MELON RIND, ONIONS, PEPPERS, RADISHES, SUGAR SNAP PEAS, SUMMER SQUASH, TURNIPS, ZUCCHINI

TRY HERBS & SPICES
- DILL, GARLIC, AND SPICY PEPPER FLAKES
- DILL, MUSTARD SEED, AND PEPPERCORNS
- BAY LEAF, PEPPERCORNS, AND ONIONS
- JUNIPER BERRIES, CORIANDER, MUSTARD SEED, AND PEPPERCORN
- CINNAMON STICKS, ALLSPICE, AND CLOVES