

HH HOLLIE'S HOMEGROWN

Quick Pickled Veggies with Herbs

“Quick Pickled” means these are Cold Brined and stored in the refrigerator. This is a wonderful way to mildly pickle veggie with herbs, and the flavor intensifies the longer they brine. They must be refrigerated, but last up to 2 months!

Active Time: 30 minutes

Total Time: 30 minutes

Yield: 4 Mason pint Jars (One jar per vegetable below)

Brine Ingredients for 1 qt. jar: (x 4 for if you want to make all of the veggies listed below)

1 cup Rice Vinegar

1 tablespoon White Wine Vinegar

1 cup Hot Water

4 - 6 tablespoons Sugar (sugar is added for flavor, so you can cut back if you like)

2 tablespoons Kosher Salt only (HH recommended salts)

Prepare Brine:

Combine all ingredients in a saucepan. Stir constantly and turn off heat immediately once it's brought to a boil. Begin to assemble your jars with veggies and herbs, and add brine when jar is full and completed.

Equipment needed:

- Pint Mason Jar/s with lids (one per vegetable)
- Large pot or pitcher to dissolve the brine

For Beets: Remove greens, rinse and peel. Thinly slice, place in jar, adding 2 Thyme, 1 Rosemary sprigs. Fill with brine liquid, make sure it's room temp, then put on lid and refrigerate.

HH Note: Use HH Rosemary Salt

For Carrots: Remove tops, peel and cut into sticks. Add 2 cloves smashed garlic, 2 dried chilies, 2 Mint sprigs and 1 tablespoon toasted Coriander. Arrange carrots standing up in the Jar, then fill with brine liquid, make sure it's room temp, then put on lid and refrigerate.

HH Note: Use HH Lime, Mint & Pepper Salt

For Cucumbers: Use smaller Persian Cucumbers, Lemon or English Cucumbers and cut into ¼ inch thick rounds. Add 3 Dill and 2 Lemon Verbena sprigs (or lemon peel from one lemon), loosely fill jar with cucumbers, add brine liquid, make sure it's room temp, then put on lid and refrigerate.

HH Note: Use HH Rancho de Moraga Salt

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String Beans: Wash and trim the bean stem ends, add 2 smashed garlic cloves, 2 dried chilies, 2 sprigs of parsley and 2 basil. Arrange beans standing up in the Jar, then fill with brine liquid, make sure it's room temp, then put on lid and refrigerate. **HH Note:** Use HH Basil & Pepper Salt



Beets with Rosemary & Thyme



Cucumbers with Dill & Lemon Verbena



Carrots with Mint, Garlic, Chilies



String Beans with Parsley, Basil, Garlic & Chilies