

Featured Recipes

Pickled Red Onions

3/4 cup white vinegar
1 tablespoons sugar
1/4 cup cranberry juice
pinch of salt
1 bay leaf
3 allspice berries
5 whole cloves
a small, dried chile pepper
1 large red onion, peeled, and thinly sliced into rings

In a small, non-reactive saucepan, heat the vinegar, sugar, cranberry juice, salt, seasonings and chile until boiling. Add the onion slices and lower heat, then simmer gently for 30 seconds. Remove from heat and let cool completely. Transfer the onions and the liquid into a jar then refrigerate until ready to use.

Storage: The onions will keep for several months, but I find they're best the week they're made.

Italian Salsa Verde

Makes About 1 1/2 cups

1 1/2 cups packed, roughly chopped flat leaf parsley
1 tablespoon chopped oregano
2/3 cup extra virgin olive oil
1/4 cup capers, drained
3 anchovy fillets
1 tablespoon white wine vinegar
juice of 1/2 a lemon, about 2 tablespoons
2 medium cloves garlic, minced (about 2 teaspoons)
1 teaspoon freshly grated zest from 1 lemon
Sea salt and freshly ground black pepper

Place parsley, oregano, olive oil, capers, anchovies, vinegar, lemon juice, garlic, and lemon zest in work bowl of a food processor fitted with a steel blade. Pulse until parsley is well chopped, about 10 1-second pulses, stopping to scrape down sides of bowl as necessary. Season sauce with salt and pepper to taste. Transfer to a small bowl and use immediately.



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Quick Any Vegetable Pickles

- 8 ounces vegetables or chile peppers
- 1 cup non-chlorinated water
- 1 cup white or cider vinegar
- 2 garlic cloves, slivered
- 1 tablespoon kosher salt
- 1 tablespoon granulated sugar
- 1 teaspoon pickling spice, homemade (here) or store-bought

Pickling spice:

Mix together and keep in a mason jar for up to one year:

3 tablespoons mustard seeds; 1 tablespoon coriander seeds; 1 tablespoon allspice berries; 1 ½ teaspoons red pepper flakes (optional); 1 teaspoon powdered ginger; a 3-inch cinnamon stick; 2 bay leaves; 4 whole cloves

Prep the vegetables or chiles. Peel and remove any mushy parts and cut into equal-sized chunks if necessary. If you want to leave jalapeños, serranos, and other hot peppers whole, pierce each one with the tip of a knife three or four times. Fill a quart jar with the vegetables or chiles.

In a medium saucepan, combine the water, vinegar, garlic, salt, sugar, and pickling spice, if using, and bring to a simmer, stirring until the salt and sugar are dissolved. Pour the warm brine into the jar. Because you are not processing these pickles, the headspace is not critical, but do make sure all the vegetables are submerged. If they are floating above the brine, insert a smaller jar into the large jar to push the vegetables down into the brine. Let cool, then cap the jar.

Some foods, like thin-sliced onions, will be ready in 20 minutes. Others, like chile peppers, may take 3 or 4 days. Taste to judge the progress: a good pickle will be salty, acidic, and crisp. Most vegetable pickles will get sharper, tangier, and more pickled (and less crisp) every day, but the texture will suffer after 2 weeks. They should be discarded after a month.

