

How To Quick Pickle Any Vegetable

PREP TIME
20 minutes

COOK TIME
5 minutes

MAKES
2 pint jars

INGREDIENTS

- 1 pound fresh vegetables, such as cucumbers, carrots, green beans, summer squash, or cherry tomatoes
- 2 sprigs fresh herbs, such as thyme, dill, or rosemary (optional)
- 1 to 2 teaspoons whole spices, such as black peppercorns, coriander, or mustard seeds (optional)
- 1 teaspoon dried herbs or ground spices (optional)
- 2 cloves garlic, smashed or sliced (optional)
- 1 cup vinegar, such as white, apple cider, or rice
- 1 cup water
- 1 tablespoon kosher salt, or 2 teaspoons pickling salt
- 1 tablespoon granulated sugar (optional)

EQUIPMENT

- Chef's knife and cutting board
- 2 wide-mouth pint jars with lids
- Canning funnel (optional)

INSTRUCTIONS

SHOW IMAGES 

- 1 **Prepare the jars.** Wash 2 wide-mouth pint jars, lids, and rings in warm, soapy water and rinse well. Set aside to dry, or dry completely by hand.



- 2 **Prepare the vegetables.** Wash and dry the vegetables. Peel the carrots. Trim the end of beans. Cut vegetables into desired shapes and sizes.



- 3 **Add the flavorings.** Divide the herbs, spices, or garlic you are using between the jars.



- 4 **Add the vegetables.** Pack the vegetables into the jars, making sure there is a 1/2 inch of space from the rim of the jar to the tops of the vegetables. Pack them in as tightly as you can without smashing.



- 5 **Make the brine.** Place the vinegar, water, salt, and sugar (if using) in a small saucepan over high heat. Bring to a boil, stirring to dissolve the salt and sugar. Pour the brine over the vegetables, filling each jar to within 1/2 inch of the top. You might not use all the brine.



- 6 **Remove air bubbles.** Gently tap the jars against the counter a few times to remove all the air bubbles. Top off with more brine if necessary.



- 7 **Seal the jars.** Place the lids on the jars and screw on the rings until tight.
- 8 **Cool and refrigerate.** Let the jars cool to room temperature. Store the pickles in the refrigerator. The pickles will improve with flavor as they age — try to wait

at least 48 hours before cracking them open.

RECIPE NOTES

Storage: These pickles are not canned. They can be stored in the refrigerator for up to 2 months. If you process and can the jars, they can be stored at room temperature unopened.