

Pickled Garlic

This condiment goes well with crackers, cheeses and cold cuts, or even right out of the jar.

5 pounds of garlic bulbs	24 dried red chile peppers
1 1/2 pounds of fresh ginger, peeled and coarsely grated	5 cups white wine vinegar
2 1/2 cups coarse salt	6 1/2 tablespoons mustard seeds
	2 1/2 cups dry white wine

Clove garlic bulbs. Cover with water and boil for 2 minutes. Drain and allow to stand for 30 minutes, remove skins from cloves. Add ginger and salt to skinless cloves. Toss together and cover with water and refrigerate for 2 days in enamel ware or glass container. Stir twice each day. After the refrigeration period, rinse and drain twice.

Pack garlic and ginger in sterilized pint jars, adding 2 dried chilies to each jar. Combine vinegar, wine and mustard seeds. Bring to a boil and pour into the packed jars. Seal and process 15 minutes in Boiling Water Canner. Store jars in a cool, dark, dry place. Jars should be stored four to five weeks to develop ideal flavors.

Source: Wenatchee World special feature, July 1996. Recipe developed by Michelle Becker. This recipe has been reviewed and approved for food safety by Val Hillers, Washington State University Extension Food Specialist.

Pickled Garlic

3 cups peeled garlic cloves
1 1/2 cups white vinegar (labeled 5% acidity)
1/2 cup sugar
1/2 teaspoon pickling salt

Add garlic cloves to a pan of boiling water. When water returns to a boil, boil for one minute. Drain and pack into hot half-pint jars, leaving 1/2-inch headspace. Heat vinegar, sugar and pickling salt to boiling. Pour boiling pickling liquid over garlic, leaving 1/2-inch headspace. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place hot lids on jars and apply screw bands firmly. Process in Boiling Water Canner for 10 minutes. Yield: 3 half-pints.



Onion Relish

8 cups peeled, sliced onions (approximately
3 pounds)
1¼ cups white vinegar (labeled 5% acidity)
1¼ cups sugar

1 teaspoon pickling salt
1 teaspoon mustard seed
2 teaspoons dried tarragon

Place onion slices in boiling water. When water returns to a boil, boil for 2 minutes. Drain. In a 6- to 8-quart saucepan, combine remaining ingredients. Over high heat, bring to a boil. Add onions and return to a boil. Continue boiling for 3 minutes. Immediately fill hop pint jars with mixture, leaving ½-inch headspace. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place lids on jars and apply screw bands firmly. Process in Boiling Water Canner for 10 minutes. Yield: 3 pints.



Pickled Onions

2 quarts pearl onions
½ cup pickling salt
4 cups white vinegar (labeled 5% acidity)
1 cup sugar
2 tablespoons mustard seed

1½ tablespoons prepared horseradish
1 tablespoon whole black pepper
4 small jalapeño peppers (optional)
4 bay leaves

To peel onions, place them in a pan of boiling water, remove pan from heat and let sit for 3 minutes. Drain, dip in cold water and slip off skins. In a bowl, sprinkle salt over onions, cover with cold water. Refrigerate for 12 to 18 hours. Drain, rinse onions and drain again. In a 4- to 6-quart saucepan, combine vinegar, sugar, mustard seed, horseradish and whole black pepper. Bring to a boil, reduce heat and simmer for 5 minutes. Meanwhile, pack onions into hot pint jars, leaving 1-inch headspace. Add on jalapeño and one bay leaf to each jar. Pour boiling pickling liquid over onions, leaving ½-inch headspace. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar tops and threads clean. Place hot lids on jars and apply screw bands firmly. Process in Boiling Water Canner for 10 minutes. Yield: 3 to 4 pints.