

ASIAN PICKLES

(McCormick Recipe)

Item	Amount	Directions	Adinah Notes
Cucumbers-Pickling	1-1/2 lbs	Cut: in 1/4 slices & set aside in a large bowl	
Carrots	1/2 lb		
Water	2 C	Mix: in large saucepan, bring to a boil on med high heat, reduce heat & simmer 5 min	
White Vinegar	1-1/2 lbs		I use apple cider vinegar 3/4 cup
Rice Vinegar	1 C		I use 1-1/2 cups rice vinegar
Korean Style Red Pepper (Gochugaru)	2 tsp		I use any hot pepper
Minced Garlic	2 tsp		
Ground Ginger	1 tsp		
Minced Onion	1 tsp		
Sugar	1/2 C		I use 1/4 C honey or agave nectar
Salt	2 tbsp or 1 tbsp soy		I use 1 tbsp Bragg's aminos
Refrigerator Pickles	May refrigerate up to 3 months		<ul style="list-style-type: none"> • Pack into jars • Pour hot liquid over veg • Place lids & bands on jars
Preserved Pickles	Process in boiling water: <ul style="list-style-type: none"> • 2-Quart jars 15 minutes • 4-Pint jars 10 minutes 	<ul style="list-style-type: none"> • Pack into jars • Pour hot liquid over veg (leave 1/2-inch headspace) • Place lids & bands on jar • Remove bubbles, wipe lids, place on lid, apply band & adjust to fingertip tight • Place jars in canner 	

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