

RECIPE

Spicy Pickled Garlic x4 small jars

INGREDIENTS

- 1.8 liter water
- 3 cups peeled garlic cloves
- 12 coriander seeds
- 8 Peppercorns
- 4 dried chili's split
- 8 whole juniper berries
- 2 bay leaves halved
- 1 ½ cups white wine vinegar
- 1tbsp sugar
- 1 ½tsp canning salt

METHOD

1. Bring water to boil in a steel pot
2. Add garlic and boil for 1 minute
3. Divide coriander, peppercorns, chili's, bay leaves among 4 hot sterile. Lightly bruise the juniper berries and place 2 in each jar.
4. Drain garlic and pack into the jars within ½ inch of the top.
5. In a small saucepan combine vinegar, sugar and salt. Bring to the boil stirring constantly.
6. Carefully ladel the mix over the garlic keeping the ½ inch headspace in the jar. Remove air bubbles and adjust headspace.
7. Wipe the jar rims with a clean piece of paper towel. Add the center lids and then the screw bands, only doing up to finger tight
8. Place jars into canner or large pot of simmering water, ensuring they are completely covered and bring to boil. Process for 10 minutes.
9. remove jars and cool

SHOPPING LIST

- Garlic
- Coriander seeds
- Peppercorns
- Dried whole chili's
- Whole dried juniper berries
- Bay leaves
- Sugar
- White wine vinegar
- salt

NOTE: The processing time listed is for altitudes of 1000 feet or less. For altitude up to 3000 feet add 5 minutes, for 6000 feet add ten minutes, for 8000 feet add 15 minutes and for 20000 feet add 20 minutes.