

Recipe

Pickling Spice

Ingredients 1:

2 Tbl. mustard seed

1 tsp. dill seed

1 tsp. fennel seed

1 tsp. celery seed

1/2 tsp. red pepper flakes

1/2 tsp. caraway seeds

1/2 tsp. ground ginger

Ingredients 2:

3 each dried allspice berries

6 each whole cloves

3 bay leaves

1 cinnamon stick snapped in half

1 tsp. coriander seeds

1 1/2 tsp. black pepper corns

Directions

- Mix the first set of spices in a small mixing bowl and set aside.



- Add the second set of spices to a blender or coffee grinder and pulse several times to get it going, then blend on longer bursts until crumbly but not completely pureed.
- Add the blended spices to the first set of spice mix and combine well.

Chef's Notes

This blend is great for pickling vegetables or using in corned beef recipes. Substitute for any recipe that calls for pickling spice in the dish.

