



CUCUMBERS AND ONIONS



PICKLED PEACHES



PICKLED BEETS



CUCUMBERS AND ONIONS

Ingredients

2 cucumbers – I use either the English cucumbers that have fewer seeds or cucumbers out of the garden, peeled and deseeded preferable.

1 medium or 2 small red or sweet onions

1/3-½ cup apple cider vinegar

½-¾ cup granulated sugar – more or less per taste

Salt and black pepper

Water

Instructions

1. I prefer to peel my cucumbers unless they are soft and not bitter peels. Slice the cucumbers, about 1/8" to ¼ ".
2. Remove outer onion and slice thin, I either leave in slices or separate the rings of the onion.
3. Here is a good tip – mix the vinegar, sugar, salt, and pepper, and about 1/3-1/2 same amount of water in a bowl or measuring pitcher, stir to combine and dissolve the sugar. TASTE! Some vinegars are tangier than others.
4. If you like the taste, combine all together and refrigerate from a couple of hours to days. Like I said, they disappear faster than they would spoil.

I have a grandson who always asks for these at family dinners and will sit and eat the whole dish at one time. So, make plenty – since they don't spoil readily, you'll just have them on hand.

ENJOY!

PICKLED PEACHES

These are a MUST HAVE for me around the holidays. Like the cucumbers, these do not spoil quickly so they can be made and let set in the refrigerator for days – weeks even. I grew up with pickled peaches and I always need them with my fall holiday dinners!

Ingredients

Either fresh peaches or a 16 ounce can of peach halves (or sliced can be used)

1/3 cup granulated sugar

2 Tablespoons apple cider vinegar

3 whole allspice

3 whole cloves

2 cinnamon sticks

(You can use ground spices, but remember, you can always add, but you just cannot take away.)

Instructions

1. If using canned, drain syrup from the peaches into a medium saucepan. Set aside. If using fresh, peel, remove pit, and cut as you wish.
2. Add the rest of the ingredients into the saucepan and bring to a boil. Simmer 5-8 minutes. Be sure to taste! But remember this syrup is HOT – do not burn yourself.
3. Pour over the peaches in a heatproof jar or container or dish. Or, you can add the peaches to the pan. Cover and let set until cooled.
4. Cover and chill overnight or use a container with a tight-fitting lid and refrigerate.
5. OPTIONAL: For extra flavor, add a few maraschino cherries to the syrup. Drain the cherries and dry with a paper towel so the red juice of the cherries doesn't turn the peaches red.

Remember, TASTING is IMPORTANT when pickling. ENJOY! Be ready for COMPLIMENTS!

PICKLED BEETS

I love beets and they are so good for you! I particularly love pickled beets. You can buy them in the store already pickled but they are easy to make and pickling something can leave you with a sense of accomplishment. Plus, you can customize the flavors to your liking. You can either buy beets sliced, cut, whole small, or you can buy fresh beets and start from scratch. Pickled beets

are great with meats and vegetables as well as most salads. Just remember, they tend to stain. I wear kitchen gloves when I make them from scratch to avoid staining as they can stain body parts, clothing, tablecloths, cloth napkins, furniture, counters, floors, anything it comes into contact with. So, keep that in mind. BUT they are WELL worth all the efforts, in my opinion.

Ingredients

2-3 cans of small whole, sliced, or cubed beets or 4 large fresh beets prepared as noted below.

2-3 cups granulated sugar

1 ½-2 cups apple cider vinegar

1 teaspoon allspice

1 Tablespoon cinnamon

1 teaspoon cloves

1 thinly sliced lemon, optional

2 cups water

Remember to taste the marinade as you go. Adjust and change to fit your tastes.

Instructions

1. If you use fresh beets, I prefer to cook in water with just rinsing them if needed. If you cut the beets tops off before cooking it will bleed red into the water and you'll lose some of the fresh moisture in the finished product. Use a big pan if making from fresh, add some salt and let cook until tender. Some beets cook faster than others. I always use a long-handled fork to test the beets for tenderness. They need to be tender. Drain, let cool, then using gloves if you want or have, peel, or rub skins off, then cut as you want – sliced, cut in pieces, or if small, leave whole.
2. If using canned, drain but reserve the juice – combine in a pan, all ingredients except the beets, heat to medium and stir to dissolve sugar and make sure all ingredients are combined. Be sure to taste. Too much vinegar can be reduced by water and/or more sugar. Too little vinegar, you can add a little more. Remember it's not easy to take ingredients out. And same with the spices. They can overpower and you don't want that. You want to taste the beets. They are as delicious as they are pretty!
3. Once marinade is to taste, simmer about 20 minutes. Add the beets. After 20 minutes taste again when cool enough.
4. When cooled, jar or put in container, add lid, and refrigerate. Make sure the beets are covered by the marinade, so the beets get all the delicious flavor.

Recipes by: Granni K