

Get Ready for Quick-Pickling with Casey Corn

containers

if you have glass jars, great, otherwise heatproof containers/tupperware will work!

vinegar

apple cider, red wine, white wine, up to you!

at least 1 cup per type of pickle you want to make

veggies

*some great pickling options:
garlic, jalapeños, red onions,
cauliflower, radishes, beets, etc*

aromatics

base flavors:

whole peppercorns, bay leaves

optional:

*garlic, za'atar, whole coriander, cumin seeds,
turmeric, whole cloves, chili flakes*

sugar/salt

kosher salt

granulated sugar