



## UCCE Master Food Preservers of El Dorado County

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*"Preserve today, Relish tomorrow"*

*When produce is fresh and plentiful, thoughts turn to pickles. Whether you plan on putting up batches of canned pickles or just want a single jar for the fridge, you'll need some pickling spices. While pre-mixed blends are readily available, chances are good that you already have everything you need at home to make your own pickling mix. Besides not having to buy yet another jar of specialty spice, the benefit is that you can customize the mix to your own tastes. Don't like much heat? Simply reduce the pepper. Not a fan of dill? Leave it out. Use the blend below as a springboard to create a jar of your very own custom pickling spice blend. The ingredients and quantities are only suggestions: Adjust as you desire to suit your own tastes. You can also make just the base blend, then take a small amount from the jar and add whatever you want to complement what you're preserving at the time.*

### Pickling Spice Base Blend

*Yield: about ½ cup*

- 1 cinnamon stick, broken into pieces
- 6 small dried bay leaves, torn into small pieces
- 2 tbsp mustard seeds (yellow, brown, or a mix)
- 2 tbsp peppercorns (black, white, pink, or a mix)
- 1 tbsp coriander seeds
- 1 tsp cardamom seeds
- 2 tsp whole allspice
- 1 tsp whole cloves



For traditional pickles, add one or more of the following:

- 1 tbsp dill seeds; 2 tsp ground ginger; ½ tsp nutmeg; 1 tsp fennel seeds; 2 tsp celery seeds; 2 tsp hot red pepper flakes

For savory pickles and cures, add one or more of the following:

- 1 tbsp juniper berries; 2 tsp fennel seeds; 2 tsp celery seeds; 1 tbsp dried crumbled thyme leaves; 1 tbsp hot red pepper flakes; 1 tsp ground mace

1. Mix all ingredients together and store in an air-tight container in a cool, dark place.
2. Give the container a stir or a shake to remix before using.

*Recipe from the kitchen of MFP Laura Crowley*

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