

Homemade Pickling Spice

By Joseph Parish



Each and every year at about this time it becomes a very hectic adventure around our home as my wife and I rush here and there trying desperately to get our fresh produce dehydrated or to get it canned while it is still in a fresh state and can be obtained at the grocery store for the best possible price. Those items of produce which we grow ourselves or those that are freely provided to us by our friends and neighbors are quickly preserved for our use in the wintertime. Fortunately for my wife and I, we have a very good friend who generously provides us with an abundance of fresh grown produce from his personal garden. Needless to say we will not let any of this valuable food go to waste.

We have had a pretty busy week dehydrating a massive amount of vegetables including squash and green cabbage. As if that was not enough, we decided to also prepare and can a few pints of pickled red cabbage as well. When canning any type of pickled foods it is vital that you have a good supply of pickling spices readily at hand. At the current grocery store rate these spices can be very costly so in order to demonstrate my resourcefulness I decided to analyze one of the more popular commercial blends and attempt to create my own version. With those results accomplished here is my inexpensive and quick pickling spice.

Ingredients

- 2 tablespoons of mustard seed
- 1 tablespoon of whole allspice
- 2 teaspoons of coriander seeds
- 2 teaspoons of whole cloves
- 1 teaspoon of ground ginger
- 1 teaspoon of crushed red pepper flakes
- 1 crumbled bay leaf
- 1 cinnamon sticks 2 inches long
- 1 teaspoon of cardamom

Directions

To make this spice blend it is a simple and easy task as all that is necessary is to accumulate the above listed ingredients and proceed as follows. The process is actually rather easy since the only actions on your part will be to carefully combine all of the above listed ingredients and then store them safely in an airtight container such as a small glass jar or plastic container. This spice blend can be used in making not only your favorite pickle recipes but in any situation or recipe that calls for pickling spices. It will yield 1/3 cup of product.