



Noreen's Kitchen

Big Batch Pickling Spice

Ingredients

1/4 cup mustard seed	1/4 cup dried, minced garlic
1/4 cup coriander seed	2 tablespoons allspice berries
1/4 cup dill seed	2 tablespoons whole cloves
1/4 cup black or mixed peppercorns	2 cinnamon sticks, broken/crushed
1/4 cup bay leaves, crushed	2 tablespoons red pepper flakes or 6 crushed
1/4 cup dried, minced onion	arbol chilies

Step by Step Instructions

Combine all ingredients in quart jar with a tight fitting lid and shake well to distribute.

Store in a dark, cool, dry place for up to one year.

This recipe is very versatile. You can leave out the warm spices if you choose, such as the cinnamon, cloves and allspice. However you should not consider leaving out the top five ingredients which will give you good pickle flavor.