

Quick Pickle Sprouting Cauliflower



INGREDIENTS

- 1 Quart of Pickling Brine
- 1 Cup of Hot Water from Tap
- 1.2 Cup Rice Wine Vinegar
- 6 tablespoons of sugar
- 2 1/4 teaspoon kosher salt
- Optional for additional flavor: Peppercorn, Red Pepper Flakes, Fennel Seeds, Coriander Seeds, or Mustard Seed) Experiment with what you like 1/4 teaspoon- 1 teaspoon of any of these spices.

INSTRUCTIONS

1. Put complete florets into a clean mason jar. Top with brine. Make as many jars as you can with the quart of pickling liquid.

Storage: You can eat them right away but optimal flavor will be achieved after a week in the refrigerator. Quick pickles must be refrigerated and will keep a month at least.

Uses: Charcuterie Boards, Salads, Sandwiches or with a meal. We snack on them and always have them with Indian Food. I like adding hot peppers as well for some spice.