

Balsamic Pickle Recipe

Savory-sweet and earthy herb marinade tenderizes the vegetables.

Kit Component ingredients include: olive oil, balsamic vinegar, red wine vinegar, basil, rosemary, oregano.

Kit Components

1 Balsamic Spice Blend Packet
1 Jar of Balsamic Base
16 oz. Canning Jar
Canning Jar Label

What You'll Need

Approximately 10 oz. of vegetables

Vegetable suggestions: carrots, cauliflower, green beans, asparagus, cucumbers, zucchini, yellow squash or olives.

Directions

Step 1. Place the vegetables and the Balsamic Spice Blend Packet into the Canning Jar.

Step 2. Pour the Balsamic Base over the vegetables in the Canning Jar. Put on the lid and shake the covered jar to blend the spices and vegetables together. Store it in the refrigerator for 7-10 days before eating. Your prepared pickles will keep for up to 3 months in the refrigerator.



Homemade Pickling Kit

Make your own delicious and nutritious pickled vegetables! This do-it-yourself kit contains everything you need to craft three jars of pickles – just add vegetables. Makes one jar of each unique flavor: Dill Pickles, Sweet and Tangy Pickles, and Balsamic Pickles.

Kit Components

(3) 16 oz. Canning Jars
(3) Canning Jar Labels
(3) Spice Blend Packets
(1) Bottle of White Vinegar
(1) Jar of Cider Vinegar
(1) Balsamic Vinegar Base
(2) Lime Juice Crystals Packets

What You'll Need

30 oz. of Vegetables for pickling
Measuring Spoons
Measuring Cup
Mixing Bowl
Saucepan
Water
Funnel

Before You Begin

Important: Please go over the ingredients list at the start of each recipe to avoid food allergies.

Before making the pickles, you may store the kit and its ingredients at room temperature. After preparing them, the pickles must be refrigerated. **Important:** Make sure to use the kit before the Best By date printed on the box.

We recommend reading all of the recipes in advance. **NOTE:** Your pickled vegetables need to age for at least 7-10 days in the refrigerator for the flavors to blend properly. If you are making them for a party or event, please prepare them at least a week in advance.

You will need approximately 10 ounces of your chosen vegetables for each pickle recipe. All of the recipes include a list of recommendations.

All of your utensils, bowls and saucepans should be made out of glass, stainless steel or ceramic. **NOTE:** Using aluminum may cause oxidation. Please make sure all tools are as clean as possible to avoid any "off" flavors in your pickles.

Each recipe will fill one 16 oz. jar of pickles. Prepared pickles will keep for up to 3 months in the refrigerator. **NOTE:** Individual results will vary depending on how you prepare the pickles. You will have leftover ingredients after making all three recipes.

Dill Pickle Recipe

Classic dill flavors with just the right amount of garlic and dill.

Kit Component ingredients include: white vinegar, apple cider vinegar, water, sugar, salt, garlic, brown mustard seed, bay leaf, dill, coriander.

Kit Components

1 Dill Spice Blend Packet
1½ Tbsp. of Cider Vinegar
6 Tbsp. + 1 tsp. of White Vinegar
16 oz. Canning Jar
Canning Jar Label

What You'll Need

1½ cups of Water
Approximately 10 oz. of vegetables

Vegetable suggestions: Cucumbers, green beans or asparagus.

Directions

Step 1. Place the vegetables and the Dill Spice Blend Packet into the Canning Jar.

Step 2. Place 1½ Tbsp. of Cider Vinegar, 6 Tbsp. plus 1 tsp. of White Vinegar and 1½ cups of Water into a saucepan and whisk them together. Bring the mixture to a boil before turning off the heat.

Step 3. Turn off the heat and carefully pour the hot brine over the vegetables in the Canning Jar. Put on the lid and shake the covered jar to blend the spices and vegetables together. Wait until the jar comes to room temperature, and then store it in the refrigerator for 7-10 days before eating. Your prepared pickles will keep for up to 3 months in the refrigerator.

Sweet and Tangy Pickle Recipe

Sharp, sweet and refreshingly acidic flavors.

Kit Component ingredients include: apple cider vinegar, lime juice, sugar, clove, salt, crushed red pepper.

Kit Components

1 Sweet and Tangy Spice Blend Packet
6 Tbsp. of Cider Vinegar
2 Lime Juice Crystal Packets
16 oz. Canning Jar
Canning Jar Label

What You'll Need

¼ cup of Water
Approximately 10 oz. of vegetables

Vegetable suggestions: Mixed carrots, cauliflower, green beans, red and white pearl onions, radishes or whole baby peppers.

Directions

Step 1. Place the vegetables and the Sweet and Tangy Spice Blend Packet into the Canning Jar.

Step 2. Place 6 Tbsp. of Cider Vinegar, 2 Lime Juice Packets and ¼ cup of Water into a saucepan and whisk them together. Bring the mixture to a boil before turning off the heat.

Step 3. Turn off the heat and carefully pour the hot brine over the vegetables in the Canning Jar. Put on the lid and shake the covered jar to blend the spices and vegetables together. Wait until the jar comes to room temperature, and then store it in the refrigerator for 7-10 days before eating. Your prepared pickles will keep for up to 3 months in the refrigerator.