

Cauliflower Refrigerator Pickles

When making refrigerator pickles, you need to prepare the brine for the pickle and the food you are pickling.

Cauliflower Pickles

- One head cauliflower, cut into bite sized pieces

Brine:

- 2 teaspoons salt
- 2 tablespoons sugar
- ¼ cup white vinegar
- 3 tablespoons warm water
- ½ teaspoon of cumin
- ½ teaspoon mustard or dill seeds

Cut cauliflower into bite-size pieces. Fill jars with cauliflower. Mix all other ingredients until sugar and salt dissolve. Pour brine over cauliflower until jar is almost full. Secure jar with tight-fitting lid. Label jar with class name. Refrigerate for one week. Enjoy