



*Next years (2023) tasting item will be  
Blueberry jam with an added flavor such  
as:*

*Cinnamon*

*Bourbon*

*Earl Grey*

*Vanilla Lime*

*Mojito*

*Lemon Basil*

*Ginger*

*Use your imagination!*

# SPICY PICKLED CALIFORNIA MIX



Clean and prepare all vegetables. In a large nonreactive pot, bring the brine ingredients to a boil. Once salt is dissolved, add the chopped veggies and bring the mixture back to a boil.

Boil on medium-high for 3 minutes and reduce the heat to low.

Ladle the hot vegetable mixture into the prepared jars. Use a funnel to safely transfer the mixture into the jars, leaving 1/4 -inch headspace. Wipe the rims of the jars with a dampened, clean, lint free cloth or towel and then again with a dry towel. Carefully lower the jars into the water bath, cover with the lid, and once the water bath reaches a rolling boil, set the timer and process in the water bath for 10 minutes. Carefully remove the jars from the water bath with canning tongs and place jars on a towel-lined surface for 12 hours without touching. After 12 hours, remove the jar rings and test to make sure all lids are securely sealed onto the jars, then label and date the jars. Let the vegetable mixture sit for 2 weeks before opening so the flavors have a chance to meld. Refrigerate after breaking the seal.

Yield: 2 pints

2 cups cauliflower florets

6 serrano peppers, sliced into 1/4-inch pieces

4 cloves garlic, chopped

2 celery stalks, sliced into 1/4 -inch pieces

2 carrots, sliced or julienned

1/2 cup red bell pepper, chopped

Brine:

2 cups (5% acidity) distilled white vinegar

1 cup water

1 tbsp. Canning salt

1 tsp. dried oregano (optional)