**PICKLING SPICE**
*Recipe adapted from simplycanning.com.*

**INGREDIENTS**
- 6 Tbsp mustard seed
- 3 Tbsp whole allspice
- 6 tsp coriander seed
- 6 whole cloves
- 3 tsp ground ginger
- 3 tsp red pepper flakes
- 3 bay leaves, crumbled
- 3 cinnamon sticks, crushed

**METHOD**
Mix all ingredients together and store in an airtight container.

**EASY REFRIGERATOR PICKLES**
*Recipe adapted from abikeablefeast.blogspot.com.*

**INGREDIENTS**
- 2 cups water
- 1 ¾ cups white vinegar
- ½ cup sugar
- 1 ½ Tbsp pickling spice
- 1 ½ tablespoons coarse salt
- fresh dill (because these are pickles, after all)
- fresh—NOT CANNED—grape leaves (whose tannins add crunch, one per jar)
- garlic cloves, peeled (one per jar)
- small hot peppers (optional, one per jar, for the tough guys)
- fresh cucumbers* with ends trimmed, then sliced however you like

*Alternately, you can pickle green beans, just be sure to trim the ends.

**METHOD**
Mix all ingredients together and store in an airtight container.

Combine water, vinegar, sugar, pickling spice, and salt in a large glass bowl or jar. Stir, and let stand at room temperature until the sugar and salt dissolve.

In each clean jar, place a spring of dill, a grape leaf, a garlic clove, a hot pepper (optional), and as many cucumber pieces as will fit.

Ladle the pickling liquid into each jar to cover cukes, topping off with a half-water/half-vinegar mixture if needed. Seal and refrigerate for 10 days before eating. Use within 1 month.