

Pickling Spice

Yield: 4 oz.

4 each	whole bay leaves
1 Tbsp	dried ginger (not ground)
1 whole	cinnamon stick
1-5 whole	dried chilies, use more if you like it hot
2 Tbsp	mustard seed
1 heaping Tbsp	whole allspice
1 Tbsp	coriander
2 Tbsp	black peppercorns

Method:

Crush bay leaves, pound cinnamon stick and chilies. Mix all ingredients. Store in an air tight container.
Use as directed

(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)