

1ST
EDITION

ALL THE RECIPES YOU NEED

TODAY'S COOKING

Delicious Made Easy!

PICKLES & RELISH



Each Volume is
Full of Recipes

Volume

- a. **Appetizers**
- b. **Soups**
- c. **Sauces, Dressings & Seasonings**
- d. **Dairy & Egg**
- e. **Salads**
- f. **Vegetables**
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- h. **Pasta, Grains & Breads**
- i. **Sweets**
Cookies/Cakes
Desserts
- j. **Drinks**

Volume

- k. **Seafood**
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Shellfish
- l. **Poultry**
Chicken
Turkey & more
- m. **Meats**
Beef
Pork
Lamb & more
- n. **Casseroles/Stews**
- o. **Vegetarian**
- p. **Miscellaneous**

PICKLES & RELISH

Cooking tips & tricks

Measures & equivalents



TODAY'S COOKING

Welcome!



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Introduction



I like to cook! I cook every day. Many years ago I owned a restaurant in the Caribbean, so I've known my way around the kitchen for quite some time. Since then I have continued to experiment, have tried new ways of doing things and searched for new recipes. This book is a compilation of just a few of those recipes that I have received, read and created over the years. Some are as is; some have been modified; some are original and some not so original. All are good, although a few "questionables" may have slipped in (if so, please let me know).

The premise here is that you know how to cook, but you're tired of the same old things and would like to add a little variety and zip to your meals, whether for entertaining and special occasions or simply Thursday night's dinner.

(To keep the file size within reason, photos of the dishes were not included.)

Feed mynde with myrth, thy mawe with meate

And eat to lyve not lyve to eate.

For gorging doth offende thy health,

Thy God, thy soul, thy witt and wealth.

(from a set of English roundels - approximately 1600 AD)

TODAY'S COOKING

“Cooking is one of the oldest arts...” - Brillat-Savarin

“With money anyone can offer succulent dishes and famous wines, but courtesy and kindness cannot be bought.” - Lucien Tendret

“Intellectual men who quickly wolf down whatever nourishment is necessary for their bodies with a kind of disdain, may be very rational and have a noble intelligence, but they are not men of taste.” - Sainte-Beuve

“The cook is no less an artist...To give life to beauty, the painter uses a whole range of colours, musicians of sound, the cook of tastes - and it is indeed remarkable that there are seven colours, seven musical notes and seven tastes.” - Lucien Tendret

“The discovery of a new dish does more for the happiness of mankind than the discovery of a star.” - Brillat-Savarin

“Those who have a profound indifference to the pleasures of the table are generally gloomy, charmless and unamiable.” - Lucien Tendret

“The science which feeds men is worth at least as much as the one which teaches how to kill them.” - Brillat-Savarin

“Gastonomy is the joy of all conditions and all ages. It adds wit to beauty.”
- Monselet

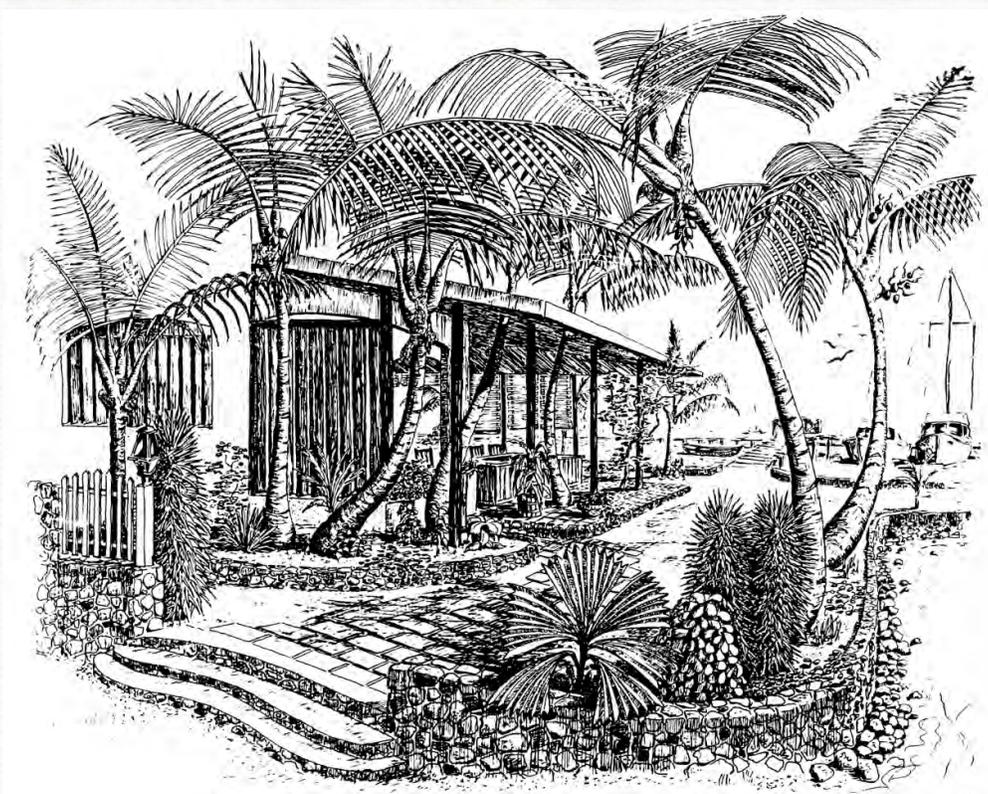
“The most indispensable quality of a cook is punctuality; it should also be that of a guest.” - Brillat-Savarin

“Good cookery is the food of a pure conscience.” - Des Essarts

“Those who give themselves indigestion or get drunk, do not know how to eat or drink.” - Brillat-Savarin

Hunger is nothing more than the need to eat. Appetite is anticipating the pleasure of eating well. - SD

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Rusty Pelican Restaurant Sint Maarten Dutch West Indies 1979

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AP

R. Nicholas

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Home Made Pickles

Home made pickles last for a while, but check 3 things to see if the pickles are still good. It's time to toss if: #1 there is any mold or color change. #2 if they smell different. #3 If there is an increase in pressure, such as a bulging lid.

HOME MADE PICKLING SPICE - MAKES 1/3 CUP

Ingredients

1. 2 Tbs. mustard seed
2. 1 Tbs. whole allspice
3. 2 tsp. coriander seeds
4. 2 whole cloves
5. 1 tsp. ground ginger
6. 1 tsp. crushed red pepper flakes
7. 1 bay leaf
8. 1 cinnamon stick (2" piece)

Preparations

1. Combine all items and store in an airtight glass or plastic container.

PICKLED APPLES - SERVES 8

Ingredients

1. 1 lb. medium apples, cored (approx. 2 to 3 apples)
2. 1/2 cup ea. water & white wine vinegar
3. 1/2 cup honey
4. 3 whole star anise
5. 3 cardamom pods
6. 2 cinnamon sticks (3" pieces)

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7. 1 tsp. ea. kosher salt, whole allspice & whole peppercorns
8. 1 to 2 bay leaves

Preparations

1. Cut apples into very thin slices. Place in a 1-quart container. In a large saucepan, bring remaining items to a boil. Pour the hot liquid over the apples.
2. Let cool; cover and refrigerate overnight. Store in the refrigerator for up to 2 weeks.

DILL PICKLES - MAKES 4 QUARTS

Ingredients

1. 4 one quart jars
2. Washed and dried small fresh cucumbers
3. 4 garlic cloves (1 per jar)
4. 24 peppercorns (6 per jar)
5. 4 cloves (1 per jar)
6. 2 tsp. dillweed (1/2 tsp. per jar)
7. 2 quarts white vinegar
8. 1 quart water
9. 1 cup coarse sea salt

Preparation

1. Pack the cucumbers in the jars and add items 3 through 6.
2. Bring items 7, 8 & 9 to a boil and pour into the jars; seal and let ripen 5 days.

HOMEMADE PICKLES - MAKES 1 QUART

Ingredients

1. 1-1/2 cups rice wine vinegar
2. 1/2 cup honey
3. 1 Tbs. crushed red pepper flakes

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4. 1 Tbs. mustard seeds
5. 1 Tbs. minced fresh dill
6. 1 English cucumber, thinly sliced into rounds
7. 1/2 small red onion, thinly sliced

Preparation

1. To a small saucepan, add the rice wine vinegar, honey, crushed red pepper flakes, mustard seeds, dill and 1/2 cup of water. Bring to a boil, then remove from the heat.
2. Toss together the cucumber and red onion slices and transfer them to a wide-mouth quart-size mason jar. Carefully pour over the warm vinegar mixture. Cover and refrigerate for at least 12 hours and up to 7 days.

QUICK PICKLES - MAKES 1 PINT

Ingredients

1. 1 lb. English cucumbers, peeled and sliced into 1/2" thick rounds
2. 1 Tbs. kosher salt
-
3. 6 scallions, sliced
4. 1/3 cup rice wine vinegar or white vinegar
5. 1 chili pepper, stemmed, seeded and thinly sliced (choose your heat)
6. 1 Tbs. honey
7. 1 Tbs. mustard seeds
8. 1 Tbs. minced fresh ginger
9. 2 garlic cloves, thinly sliced

Preparation

1. Salt the cucumber slices and place into a colander. Let stand 30 minutes; rinse, drain and dry.
2. Toss together the cucumber and the remaining items; cover and refrigerate 4 hours to overnight.

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PICKLE SLICES - MAKES 6 HALF PINT JARS

Ingredients

1. 6 half pint jars
2. 2 lbs. washed and dried pickling cucumbers
3. 3 tsp. salt
4. 1/2 red onion, thinly sliced
5. 3 garlic cloves, halved & bruised
- Per jar:
6. 1/2 garlic clove
7. 1 Tbs. mustard seeds
8. 1 Tbs. celery seeds
9. 1 tsp. turmeric
10. 1 cup distilled white vinegar
11. 1/2 cup water
12. 1-1/2 cups sugar

Preparation

1. Slice cucumbers and put into a bowl; sprinkle with salt and add the onion. Toss and set aside for 1 hour. Drain.
2. Place items 6, through 9 in each jar and then pack in the cucumbers and onions.
3. Bring items 10, 11 & 12 to a boil until the sugar dissolves. Let the brine cool for 10 minutes and pour into the jars. Use a dull knife to release any air and then top off with more brine. Seal the jars and let the pickles ripen for 5 days.

PICKLE SPEARS - MAKES 2 QUARTS

Ingredients

1. Washed and dried fresh cucumbers, cut into spears
2. 1/2 small onion, sliced (per jar)
3. 12 peppercorns (per jar)
4. 2 garlic cloves (per jar)
5. 1 tsp. dillweed (per jar)
6. 1 Tbs. pickling spice

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7. 2 bay leaves
8. 1/2 tsp. cumin
9. 6 whole allspice
10. 1/2 tsp. mustard seeds
11. 1/2 tsp. paprika
12. 1/2 Tbs. prepared horseradish
-
13. 3 cups white vinegar
14. 1 cup water
15. 1-1/2 cups white sugar
16. 1/2 cup brown sugar
17. 1/2 Tbs. salt

Preparation

1. Pack the cucumbers in the jars and add items 2 through 12.
2. Bring items 13 to 17 to a boil and fill the packed jars. Seal and refrigerate.

QUICK PICKLE SPEARS - MAKES 4 QUARTS

Ingredients

1. 14 pickling cucumbers, aka Kirby cucumbers
2. 40 fresh dill sprigs
3. 4 garlic cloves, sliced
4. 4 quarts water
5. 2 cups cider vinegar
6. 1 cup sugar
7. 2/3 cup salt
8. 2 tsp. mixed pickling spices

Preparations

1. Cut each cucumber lengthwise into six spears. In a large bowl, combine cucumbers, dill and garlic. Set aside.
2. In a large pot, combine remaining items. Bring to a boil; cook and stir just until sugar is dissolved. Pour over cucumber mixture and let cool.
3. Place in glass or plastic containers and seal tightly. Refrigerate for at least 24 hours. Store in the refrigerator up to 2 weeks.

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NO COOK REFRIGERATOR Dill Pickles #1 - MAKES 1 GALLON

Ingredients

1. 1 gallon jar
2. 3-1/2 cups sugar
3. 3 cups vinegar
4. 1/3 cup salt
5. 1 tsp. celery seed
6. 1 tsp. mustard seeds
7. 1 tsp. turmeric
8. 4 to 6 sliced onions
9. Sliced cucumbers

Preparation

1. Add to the jar items 2 through 7. Add the onions and fill with the cucumbers. Refrigerate and shake daily for 6 days. They are ready to eat on the 7th day.

NO COOK REFRIGERATOR Dill Pickles #2 - MAKES 1 GALLON

Ingredients

1. 1 gallon jar
2. Small pickling cucumbers, washed & dried
3. 1 garlic clove
4. 6 peppercorns
5. 1 whole clove
6. 1 Tbs. dill
-
7. 4 cups vinegar
8. 2 cups water
9. 1/2 cup salt

Preparation

1. Add to the jar items 2 through 6. Boil items 7, 8 & 9 and pour over the cucumbers. Let cool and refrigerate and shake daily for 5 days minimum.

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PICKLED BEETS - SERVES 6

Ingredients

1. 1 cup vinegar
2. 1/2 cup sugar
3. 1 Tbs. pickling spices put in a tea ball or tied in cheesecloth
4. 2 bunches beets, cooked, peeled and sliced
5. 1 small onion, sliced (optional)

Preparation

1. Combine all the items; bring to a boil; reduce heat and simmer 5 minutes. Remove from heat and let cool. Discard spices. Place in jars with lids (will keep in the refrigerator for 2 to 3 weeks). Serve either hot or cold.
2. Heat the beet with liquid; stir in cornstarch and butter to make Harvard beets.

EASY PICKLED BEETS - MAKES 2 CUPS

Ingredients

1. 1/2 cup cider vinegar
2. 1/3 cup sugar
3. 1/3 cup water
4. 1/2 tsp. ground cinnamon
5. 1/4 tsp. ea. caraway seeds and ground allspice
6. 1/8 tsp. ea. salt and ground cloves
7. 2 cans (15 oz.) sliced beets

Preparation

1. In a large saucepan, combine items 1 through 6; bring to a boil over high heat, stirring frequently.
2. Drain the beets and add to the saucepan. Bring back to a boil; reduce heat and simmer 5 minutes.
3. Remove from the heat and let cool. Store in a tight covered container in the refrigerator. The beets will last a month or more.

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PICKLED ROASTED BEETS - MAKES 2 QUARTS

Ingredients - roasted beets

1. 6 medium beets (red or golden), washed and trimmed leaving 1" stem remaining
2. 2 large shallots, peeled
3. 2 sprigs fresh rosemary
4. 2 tsp. olive oil

Preparation - roasted beets

1. Preheat oven @ 400° F (200° C).
2. In a large bowl toss together all of the items. Place into a foil pouch and roast in the oven for 40 to 50 minutes.

Ingredients - pickling

1. Roasted Beets
2. 1 large red onion, sliced thin
3. 1 cup wine vinegar
4. 4 sprigs fresh tarragon
5. 1-1/2 tsp. sea salt
6. 1/2 cup sugar
7. 1 cup water

Preparation - pickling

1. Remove the skin from the Roasted Beets and slice thin. Arrange in glass 1-quart jars alternating layers with the onion.
2. In a small saucepan, boil the rest of the items and pour over the beets. Let cool and tightly seal the jars. Store in the refrigerator for 3 to 7 days before serving.

PICKLED BELL PEPPERS - MAKES 4 CUPS

Ingredients

1. 2 tsp. mixed pickling spices
2. 1/2 tsp. celery seed

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3. 1 cup sugar
4. 1 cup cider vinegar
5. 1/3 cup water
-
6. 2 ea. medium green, red and yellow bell peppers, julienned
7. 1 large red onion, halved and thinly sliced

Preparations

1. Make a spice bag by using a double thickness of cheesecloth containing the pickling spices and celery seed and securely tied off.
2. In a small saucepan, combine items 3, 4 & 5 and the spice bag. Bring to a boil and boil 1 minute.
3. Place the vegetables in a bowl. Add the brine, including the spice bag and let cool. Refrigerate, covered, for 24 hours, stirring occasionally.
4. Discard the spice bag and fill glass or plastic containers with the vegetables and brine. Cover tightly and refrigerate the pickled peppers for up to 1 month.

PICKLED CARROTS - MAKES 6 CUPS

Ingredients

1. 2 lbs. carrots, cut lengthwise into 1/4" wide strips
2. 1-1/2 cups ea. sugar, water & cider vinegar
3. 1/4 cup mustard seed
4. 3 cinnamon sticks (3" pieces)
5. 3 whole cloves

Preparations

1. Place carrots in a large saucepan; add enough water to cover. Bring to a boil and cook, covered, until crisp-tender, 3-5 minutes. Drain and place into a large bowl.
2. Combine the remaining items in the saucepan. Bring to a boil; reduce heat and simmer, uncovered, for 20 minutes. Pour the mixture over the carrots. Refrigerate, covered, overnight. Place in glass or plastic container; cover and refrigerate up to 1 month.

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PICKLED CARROTS #2 - SERVES 10

Ingredients

1. 2 lbs. medium carrots, cut diagonally into 1/8-inch slices
2. 3 bay leaves
-
3. 2 tsp. caraway seeds
4. 2 cups water
5. 1 cup sugar
6. 1 cup cider vinegar
7. 2 Tbs. kosher salt

Preparations

1. Place carrots and bay leaves in a large bowl.
2. In a dry small saucepan, toast caraway seeds over medium heat 1-2 minutes, stirring frequently. Stir in the remaining items. Bring to a boil and pour over the carrots.
3. Refrigerate, covered, overnight to allow flavors to blend. Transfer mixture to covered jars. and refrigerate up to 1 month.

PICKLED CAULIFLOWER - SERVES 8

Ingredients

1. 2 small heads cauliflower, cut into florets
2. 1/2 large sweet onion, halved and sliced
-
3. 2 cups white vinegar
4. 1 cup water
5. 1 cup sugar
6. 1/4 cup canning salt or Kosher salt
7. 1 tsp. ea. mustard seed & crushed red pepper flakes
8. 1/2 tsp. ea. celery seed & ground turmeric

Preparations

1. Place the cauliflower and onion in a large bowl.

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2. In a saucepan, combine the remaining items.
3. Bring the mixture to a boil. Reduce the heat and simmer until the sugar dissolves, about 1-2 minutes.
4. Pour the brine over the cauliflower and onion and let cool.
5. Place the mixture into jars with lids. Refrigerate at least 2 hours before serving.

PICKLED CORN - SERVES 16

Ingredients

1. 4 medium ears sweet corn, husked
2. 1 cup white vinegar
3. 1/2 cup water
4. 1/4 cup sugar
5. 2 garlic cloves, thinly sliced
6. 1 tsp. salt
7. 1/2 tsp. coarsely ground pepper
8. 1 pinch crushed red pepper flakes

Preparations

1. Cut corn from the cobs and place in a large bowl.
2. In a saucepan, combine the remaining items. Bring to a boil; reduce heat and simmer until sugar dissolves. Pour mixture over corn and let cool.
3. Place in glass or plastic containers and seal tightly. Refrigerate at least 2 hour before serving. Store in the refrigerator for up to 2 months.

PICKLED RADISHES - MAKES 3 CUPS

Ingredients

1. 1 lb. radishes
2. 1/2 cup ea. water & cider vinegar
3. 1/4 cup ea. granulated sugar & packed light brown sugar
4. 1 Tbs. mustard seed
5. 1 tsp. ea. kosher salt & whole peppercorns

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6. 2 bay leaves

Preparations

1. Cut radishes into very thin slices. Place in a 1-quart jar. In a large saucepan, bring remaining items to a boil. Pour the hot liquid over the radishes.
2. Let cool; cover and refrigerate overnight. Store in the refrigerator for up to 2 weeks.

PICKLED SQUASH - MAKES 3 CUPS

Ingredients

1. 3 small yellow summer squash, thinly sliced
2. 1 large sweet red pepper, cut into 1/4-inch strips
3. 1 medium onion, chopped
4. 1 tablespoon salt
-
5. 1 cup sugar
6. 3/4 cup white vinegar
7. 3/4 teaspoon mustard seed
8. 3/4 teaspoon celery seed
9. 1/4 teaspoon ground mustard

Preparations

1. Place squash, pepper and onion in a colander over a plate; sprinkle with salt and toss. Let stand 1 hour to drain.
2. In a large saucepan, combine remaining items and bring to a boil, stirring to dissolve sugar. Add the vegetables and return to a boil. Remove from the heat and cool completely.
3. Place in a glass or plastic container and refrigerate, covered, at least 4 days before serving. May be stored in refrigerator up to 3 weeks.

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GREEN TOMATO PICKLES - MAKES 1/2 GALLON

Ingredients

1. 8 cups green tomatoes, sliced 1/4" thick
2. 2 medium-sized onions, sliced
3. 1 cup chopped bell pepper, any color
-
4. 3 cups white vinegar
5. 2-1/2 cups sugar
6. 1/2 Tbs. celery seeds
7. 2 Tbs. mustard seeds
8. 1/2 tsp. turmeric
9. 1/8 tsp. salt

Preparation

1. Combine items 1, 2 & 3 in a half gallon container or 2 quart containers.
2. In a large saucepan, combine items 4 through 9; bring to a boil and let cool.
3. Pour onto the tomatoes and refrigerate.

SPICY PICKLED GREEN TOMATOES - SERVES 16

Ingredients

1. 4 cups green cherry tomatoes
2. 1 garlic clove
3. 2 dried hot red chiles
4. 3/4 cup ea. water & white vinegar
5. 2 Tbs. canning or Kosher salt
6. 1 Tbs. sugar

Preparations

1. Place the first 3 items in a large bowl.

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2. In a saucepan, bring the remaining items to a simmer until the salt dissolves. Pour over the tomatoes; cover and let stand 2 hours.
3. Place in glass or plastic containers and seal tightly. Refrigerate up to 1 month.

DILL PICKLED GREEN TOMATOES - MAKES 1/2 GALLON

Ingredients

1. 2 lbs. small green tomatoes
2. 2 medium-sized onions, sliced
3. 1 cup chopped bell pepper, any color
4. 2 heads of fresh dill or 1 Tbs. dried
5. 1 small garlic clove
6. 1 whole clove
-
7. 2 cups white vinegar
8. 2 cups water
9. 2-1/2 Tbs. salt

Preparation

1. Combine items 1 through 6 in a half gallon container or 2 quart containers.
2. In a large saucepan, combine items 7, 8 & 9; bring to a boil and let cool.
3. Pour onto the tomatoes and refrigerate.

CHINESE STYLE PICKLED VEGETABLES - serves 8

Ingredients

1. 1/2 medium head of cauliflower
2. 1 each small green and red bell peppers
3. 2 medium carrots
4. 4 large radishes
5. 1 chili pepper
-
6. 2 cups white wine vinegar

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7. 1 cup water
8. 2 cups sugar
9. 1 tsp. salt

Preparation

1. Break the cauliflower into florets. Cut large florets into bite sized pieces.
2. Cut all the vegetables 2 through 5 into pieces about the size of a small French fry.
3. Bring 3 quarts of salted water to a hard boil; add the vegetables to the water; cover and remove from the heat. Let sit 2 minutes; drain and spread out on paper towels to dry.
4. Bring the remaining items to a boil; stir until the sugar and salt dissolve and let cool.
5. Place the vegetables into a clean glass or plastic container and fill with the vinegar solution to the top, completely covering the vegetables. Cap the container and refrigerate 1 week before using.

These will keep in the refrigerator for months. Use as pickles, as a side dish or in a main dish such as the Sweet & Sour Pork recipe - see Today's Cooking Ham_Pork_Sausage pg. 22.

Note: This same method can be used to pickle firm (not ripe) fruits, such as peaches. Use as a snack or for a dessert.

MEDITERRANEAN STYLE PICKLED VEGGIES - makes 2 jars

Ingredients

1. 1 cup white distilled vinegar
2. 3 cups water
3. 1 Tbs. sugar
4. 1/3 cup kosher or sea salt
-
5. 2 garlic cloves, crushed
6. 1 hot pepper or hot sauce to taste
7. 2 bay leaves
8. 2 lbs. peeled, trimmed*, cut into rounds or chunks
9. 1 medium-sized beet, cut into rounds or chunks

Preparation

1. Combine the first 4 items in a saucepan over high heat, stirring until the sugar and salt dissolve. About 5 minutes. Let cool.

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2. Place items 5 Through 9 into 3 cup size canning jars. Use just about any vegetable or combination of vegetables* such as turnips, carrots, summer or winter squash, broccoli, cauliflower, etc.
3. Fill the jars with the brine to within 1/2" or the top. Screw the lids on tight and place in a cool, dry place for 5 to 7 days. Chill and they're ready to eat. Refrigerate for up to a month.

THAI PICKLED SALAD - MAKES 12 CUPS

Ingredients

1. 2 medium daikon radishes (about 1-1/4 lbs. each), peeled and thinly sliced
2. 4 cups shredded cabbage (about 1/2 small)
3. 1 large cucumber, thinly sliced
4. 2 medium carrots, thinly sliced
5. 1 cup cut fresh green beans, cut into 2" pieces
6. 1/2 medium red onion, thinly sliced
7. 1 piece fresh ginger root, thinly sliced into 1" pieces
8. 2 Thai chili or serrano peppers, halved lengthwise and seeded
-
9. 2 cups rice vinegar
10. 3/4 cup sugar
11. 2 tsp. salt
12. 2 Tbs. chopped fresh cilantro

Preparations

1. Place first 8 items in a large nonreactive bowl.
2. Place items 9, 10 & 11 in a small saucepan and heat, stirring, to almost boiling.
3. Stir into the vegetables and refrigerate, covered, at least 1 hour before serving.
To serve, sprinkle with the cilantro and use a slotted spoon.

MARINATED VEGETABLES - serves 4

Ingredients

1. 1 to 2 cups ea. small broccoli and cauliflower florets
2. 1 cup of cherry tomatoes, halved

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3. 2 medium carrots cut into 1-1/2"x 1/2" sticks
4. 1 ea. small yellow squash and zucchini cut into 1/2" slices
5. 1/3 cup sliced celery
-
6. 2/3 cups white wine vinegar
7. 1/2 cup olive oil
8. 1/4 cup minced parsley
9. 3 Tbs. sugar
10. 2 Tbs. finely chopped fresh dill or 2 tsp. dried
11. 1/2 tsp. salt
12. 1/4 tsp. black pepper

Preparation

1. Place all the vegetables in a large, heavy resealable plastic bag.
2. Place the remaining items in a jar with a light fitting lid. Shake vigorously and pour into the bag of vegetables. Refrigerate 24 hours, turning the bag occasionally. Fill a bowl using a slotted spoon to serve. Use as an accompaniment to a main dish or as a salad.

MARINATED PEPPERS & ONIONS - makes 2 (1 qt.) jars

Ingredients

1. 3 Tbs. olive oil
2. 6 bell pepper of various colors, cored, seeded and cut into strips
3. 2 mild or hot (your choice) peppers, cored, seeded and cut into strips
4. 4 garlic cloves
-
5. 1 cup red wine vinegar
6. 1 cup water
7. 1/8 cup sugar
8. 1/2 Tbs. dried oregano or Italian seasoning
9. 1/2 tsp. salt
-
10. 2 large red onions, halved and thinly sliced

Preparation

1. Preheat the oven @ 500° F (260° C)

TODAY'S COOKING

2. Place the first 4 items in a bowl and toss to coat. Distribute onto baking sheets and roast 10 minutes. Toss the vegetables again and roast another 10 minutes. Remove and let cool.
3. Combine items 5 through 9 in a saucepan and bring to a boil. Pour over the onions and let stand until the liquid is at room temperature, shaking occasionally. Add the peppers; mix well and pack into clean, sealable jars. Refrigerate up to 1 month.

PICKLED MUSHROOMS & ONIONS - MAKES 1 CUP

Ingredients

1. 2/3 cup red wine vinegar
2. 2/3 cup olive oil
3. 1 sweet onion, thinly sliced and separated into rings
4. 2 Tbs. brown sugar
5. 1/2 tsp. salt
6. 1/2 Tbs. Dijon mustard
-
7. 1 lb. small mushrooms

Preparation

1. In a saucepan, combine items 1 through 6 and bring to a boil. Add mushrooms; reduce heat and simmer 5 minutes. Place in a bowl; cover and refrigerate.

MARINATED MUSHROOMS #1 - makes 3 lbs.

Ingredients

1. 3 lbs. fresh whole mushrooms, medium-sized
2. 1/2 tsp. salt or to taste
3. 3/4 cup white vinegar
4. 2 tsp. chopped parsley
5. 3/4 tsp black pepper
6. 2 garlic cloves, pressed or mashed
7. 3/8 cup olive oil

TODAY'S COOKING

Preparation

1. Place the washed and dried mushrooms in a saucepan and pour on the vinegar. Add the salt and bring to a boil. Reduce heat and simmer 5 minutes. Drain
2. Combine the remaining items and toss with the mushrooms. Refrigerate.

MARINATED MUSHROOMS #2 - makes 3 lbs.

Ingredients

1. 3 lbs. fresh whole mushrooms, medium-sized
2. 2 cups zesty Italian dressing
3. 2 tsp. chopped parsley
4. Salt & black pepper to taste

Preparation

1. Place the washed and dried mushrooms in a saucepan and pour on the vinegar. Add the salt and bring to a boil. Reduce heat and simmer 5 minutes. Drain
2. Combine the remaining items and toss with the mushrooms. Refrigerate.

MARINATED MUSHROOMS #3 - makes 2 lbs.

Ingredients

1. 2 lbs. fresh whole mushrooms, medium-sized
2. 1/4 cup fresh lemon juice
-
3. 1/4 cup ea. water & olive oil
4. 1/2 cup cider vinegar
5. 1 Tbs. minced parsley
6. 2 Tbs. ea. minced garlic & onion
7. 2 Tbs. chopped pimento
8. 1/2 tsp ea. salt & sugar
9. 1/4 tsp. ea. black pepper & oregano

Preparation

TODAY'S COOKING

1. Place the washed mushrooms in a saucepan and cover with water. Add the lemon juice and bring to a boil. Reduce heat and simmer 1 minute. Drain
2. Combine the remaining items and toss with the mushrooms. Place in a covered container and refrigerate at least 24 hours. Will last refrigerated for 2 weeks.

PICKLED GARLIC MUSHROOMS - MAKES 4-1/2 CUPS

Ingredients

1. 2/3 cup white wine vinegar
2. 1/2 cup olive oil
3. 2 Tbs. water
4. 1 tsp. salt
5. Pepper to taste
6. Dash hot pepper sauce
7. 1 lb. small whole fresh mushrooms
8. 1 medium onion, thinly sliced
9. 2 to 4 garlic cloves, thinly sliced

Preparations

1. In a large glass or plastic container with a tight-fitting lid, combine all the items.
2. Cover and shake gently. Refrigerate for 8 hours or overnight. Drain before serving.

MARINATED OLIVES - makes 4 cups

Ingredients

1. 2 cups large, pimiento stuffed olives, drained
2. 1 cup pitted kalamata olives, drained
3. 1 cup medium-sized pitted black, ripe olives, drained
4. 1/4 cup olive oil
5. 1 Tbs. minced fresh thyme or 1 tsp. dried
6. 2 tsp. minced fresh rosemary or 1/2 tsp. dried
7. 2 tsp. lemon zest
8. 2 Tbs. lemon juice

TODAY'S COOKING

9. 4 garlic cloves, slice very thin
10. Salt & black pepper to taste

Preparation

1. Place the olives in a bowl. Combine the remaining items and toss with the olives. Cover and refrigerate 2 to 3 days, stirring occasionally.

MARINATED OLIVES #2 - makes 4 cups

Ingredients

1. 1 lb. pitted black and green olives, drained
2. 3 Tbs. olive oil
3. 1 Tbs. minced fresh thyme or 1 tsp. dried
4. 2 Tbs. minced fresh oregano or 1/2 tsp. dried
5. Zest (rind cut into 1/4" strips of 1 lemon and 1 orange)
6. 1/2 cup lemon juice
7. 4 garlic cloves, slice very thin
8. Salt & black pepper to taste

Preparation

1. Place the olives in a bowl. Combine the remaining items and toss with the olives. Cover and marinate 4 hours at room temperature and then refrigerate, stirring occasionally.

MARINATED ONIONS WITH BLUE CHEESE - SERVES 6 TO 8

Ingredients

1. 2 cups large red onions, thickly sliced
-
2. 1/2 cup olive oil
3. 2 Tbs. lemon juice
4. 1 tsp. kosher salt
5. 1/4 tsp. black pepper

TODAY'S COOKING

6. 1/8 tsp. paprika
7. 1/2 tsp. sugar
8. 1/4 cup crumbled blue cheese

Preparations

1. Place the onions in a large bowl
2. Combine items 2 through 7 and stir in the cheese. Pour over the onions and mix well. Cover with plastic wrap and refrigerate at least 2 days. A great accompaniment with steak.

PICKLED RED ONIONS - SERVES - 8

Ingredients

1. 3/4 cup water
2. 2/3 cup white wine or cider vinegar
3. 2 tsp. sugar
4. 1 tsp. kosher salt
5. 1 medium red onion, thinly sliced
6. Optional: fresh rosemary, thyme or dill sprigs, whole black peppercorns, small dried chili or garlic clove

Preparation

1. In a bowl, whisk together the first 4 items until sugar and salt dissolve. Place onions and your choice of optional items, into a large glass or plastic container.
2. Add the vinegar mixture; cover tightly and let stand at least 2 hours at room temperature. Refrigerate for up to 2 weeks.

PICKLED SLAW - MAKES 6 CUPS

Ingredients

1. 1 cup white vinegar
2. 1 cup sugar
3. 1/2 cup water
4. 2 garlic cloves, minced or pressed

TODAY'S COOKING

5. 1/4 tsp. ea. salt & pepper
6. 1 tsp. dried thyme
7. 2 tsp. dry mustard
8. 1 Tbs. dill seeds
-
9. 1 medium onion, sliced
10. 6 cups shredded cabbage
-
11. 2 bell peppers, 1 red & 1 yellow, cut into strips
12. 1 Tbs. chopped, canned red jalapeño chili

Preparation

1. In a small bowl, combine items 1 through 8. In a large bowl combine items 9 & 10 and pour 2/3 of the vinegar mix onto the cabbage/onions. Cover and refrigerate overnight.
2. In a medium bowl, combine items 11 & 12 and pour on the rest of the vinegar mix.
3. In a resealable container, layer 1/3 of the cabbage and then 1/3 of the pepper mixture. Repeat layers. Pour on any remaining vinegar mix. Store in the refrigerator up to a week or more.

PICKLED CABBAGE - SERVES 4

Ingredients

1. 2-1/2 cups shredded cabbage
2. 1/2 medium green pepper, diced
3. 1 celery rib, diced
4. 3/4 cup sugar
5. 1/2 cup vinegar
6. 1/2 tsp. celery seed
7. 1/2 tsp. salt
8. 1/8 tsp. pepper

Preparations

1. In a large bowl, combine all items. Toss to coat; cover and refrigerate at least 1 hour before serving.
2. Refrigerate in an airtight container for up to 2 weeks.

TODAY'S COOKING

PICKLED SWISS CHARD - SERVES 8

Ingredients

1. 2 bunches rainbow Swiss chard
-
2. 1 small onion, halved and sliced
3. 2 teaspoons mixed pickling spices
4. 1/2 teaspoon celery seed
5. 1/2 teaspoon mustard seed
-
6. 1 cup sugar
7. 1 cup cider vinegar
8. 1/3 cup water

Preparations

1. Trim leaves from Swiss chard; save for another use. Cut stems into 2-in. pieces; place in a large skillet. Add items 2 through 5.
2. In a small saucepan, combine items 6, 7 & 8 and bring to a boil. Cook 1 minute, stirring to dissolve the sugar; pour onto the chard mixture. Simmer until the chard is "firm-tender". Cool completely. Refrigerate overnight, covered, stirring occasionally.

PICKLED KIELBASA - MAKES 3 LBS.

Ingredients

1. 1 cup water
2. 1 cup white vinegar
3. 2 garlic cloves, peeled & split in half
4. 2 tsp. black pepper corns
5. 1 Tbs. dried oregano
6. 1 Tbs. cayenne pepper
7. 3 lbs. Kielbasa

Preparation

1. Combine items 1 through 6 and bring to a simmer.

TODAY'S COOKING

2. Add the kielbasa and simmer until it splits. Cool and refrigerate at least 3 days.

PICKLED SHRIMP - SERVES 12

Ingredients

1. 8 cups water
2. 1/2 cup chopped celery leaves
3. 1/4 cup mixed pickling spices
4. 1 Tbs. salt
5. 2 lbs. uncooked, shelled and deveined shrimp (31-40 count)
-
6. 2 large onions, sliced
7. 8 bay leaves
8. 1-1/2 cups olive oil
9. 3/4 cup white wine vinegar
10. 3 Tbs. capers
11. 2-1/2 tsp. celery seed
12. 1-1/4 tsp. salt
13. 1/4 tsp. hot pepper sauce

Preparations

1. In a large saucepan, combine items 1 through 4; bring to a boil. Add shrimp; reduce heat; and simmer, uncovered, until shrimp turn pink.
2. In a bowl, layer the drained shrimp, onions and bay leaves.
3. In a small bowl, whisk together the remaining items and pour over the shrimp. Refrigerate, covered for 24 hours.
4. To serve, drain the shrimp and onions, reserving 1/2 cup of the marinade. Discard remaining marinade and bay leaves. Transfer shrimp and onions to a serving bowl and toss with the reserved marinade.

TODAY'S COOKING

PERFECT HARD-COOKED EGGS

Don't boil the eggs, but rather place the eggs in a steamer basket over boiling water. Cover and cook 13 minutes. Plunge the eggs into ice water. When cooled, the eggs will be much easier to peel. Peel under running water or place the eggs into a container with a lid. Shake and usually the shells will come off. Note: I have found that brown eggs I've tried with this method do not work as well as white eggs.

For more pickled eggs, see Today's Cooking Appetizers - Page 76

RED PICKLED EGGS - MAKES 12

Ingredients

1. 2 cans (8 oz ea.) beets, undrained
2. 1/2 cup brown sugar
3. 1 cup ea. vinegar & cold water
4. 1 teaspoon salt
5. 1 stick cinnamon
6. 4 to 6 whole cloves
7. 12 hard boiled eggs

Preparations

1. Combine items 1 through 7 and cook over medium heat for 10 minutes. Place in a sealable container and let stand for 3 days in the refrigerator.
2. Remove beets and save. Add 12 peeled hard boiled eggs and place in a cool, dark place. When the eggs sink, they're ready to eat

WHITE PICKLED EGGS - MAKES 12

Ingredients

1. 1 cup tarragon vinegar
2. 1 cup water
3. 2 Tbs. sugar

TODAY'S COOKING

4. 1 tsp. salt
5. 1/2 Tbs. celery seed
6. 1 garlic clove, split
7. 2 bay leaves
8. 12 hard cooked eggs, peeled

Preparation

1. Combine items 1 through 7; bring to a simmer for 10 minutes. Remove from heat. Place eggs in jars with lids. When just warm, pour the pickling liquid over the eggs; cover and refrigerate 2 to 3 days before using.

GOLDEN PICKLED EGGS - MAKES 12

Ingredients

1. 2 -1/4 cups white vinegar
2. 1/2 Tbs. sea salt
3. 1 Tbs. coriander seeds
4. 1 Tbs. yellow mustard seeds
5. 1 tsp. dark mustard seeds - optional
6. 1/2 Tbs. celery seed
7. 1/2 tsp. dill seed
8. 2 Tbs. ea. granulated sugar & dark brown sugar
9. 1 garlic clove, split
10. 2 bay leaf
11. 1/2 small yellow or white onion, thinly sliced
-
12. 1 to 2 tsp. turmeric
13. 1/2 tsp. crushed red pepper flakes or hot sauce
-
14. 1 carrot, peeled into strips with a vegetable peeler
15. 12 hard-cooked eggs, peeled

Preparations

1. In a medium saucepan over medium heat, bring items 1 through 13 to a boil, stirring to dissolve the salt and sugar. Reduce the heat, cover and simmer for 5 minutes. Add items 12 & 13 and let cool.

TODAY'S COOKING

2. Use 3 glass pint jars or 2 glass quart jars with lids. Add alternate layers of the eggs and the carrots. Pour in enough brine to cover the eggs, leaving about 1/4 inch of space at the top. Close the jars, let cool to room temperature and refrigerate for at least 3 days before serving.

AMISH PICKLED BEETS & EGGS

Ingredients

1. 8 eggs, hard-cooked
2. 2 cans (14.5 oz. ea.) whole pickled beets, juice reserved
3. 1 onion, chopped
-
4. 1 cup white sugar
5. 3/4 cup cider vinegar
6. 1/2 tsp. salt
7. 1 pinch black pepper
8. 2 bay leaves
9. 12 whole cloves

Preparations

1. Place beets, onion, and peeled eggs in a glass or plastic container. Set aside.
2. In a medium-size, non-aluminum saucepan, combine 1 cup of the reserved beet juice and the remaining items. Bring to a boil; lower heat and simmer 5 minutes. Let cool and pour into the container. Refrigerate and shake at least once per day for 4 days before using.

CHINESE TEA EGGS - MAKES 12

Ingredients

1. 12 medium to large eggs
2. water to cover
3. 4 tablespoons or 4 tea bags of black tea
4. 1 cup soy sauce
5. 3 teaspoons salt
6. 4 teaspoons sugar
7. 8 pieces star anise

TODAY'S COOKING

8. 2 stick cinnamon
9. 2 teaspoon cracked black peppercorn
10. 4 to 6 strips dried mandarin peel (optional)

Preparations

1. Place eggs in a medium sized pan with just enough water to cover. Bring to a boil; lower to simmer for 3 minutes. Remove from heat; cool the eggs under running cold water long enough to be able to handle them.
2. Using the back of a knife, lightly crack the shells evenly all around the eggs.
3. Place eggs back in the pan with water and add items 3 through 10.
4. Bring to boil; reduce heat and simmer for 1 to 3 hours (the longer the time, the more intense the color and flavor). Eggs are eaten cold.

TODAY'S COOKING

Relish

GINGERED CRANBERRY-RASPBERRY RELISH - MAKES 4 CUPS

Ingredients

1. 12 oz. fresh cranberries
2. 3 cups fresh raspberries (if using frozen raspberries, do not thaw)
3. 1/2 cup each granulated sugar and crystallized ginger

Preparation

1. Pulse the cranberries to a coarse chop in a food processor. Place in a serving bowl and add the sugar and ginger.
2. Carefully fold in the raspberries; cover with plastic wrap and refrigerate 4 hours.

APPLESAUCE - SERVES 4 TO 6

Ingredients

1. 2 cups apple juice
2. 4 to 6 large apples, unpeeled, cored and sliced
3. 1/3 to 1/2 cup honey
4. 1 tsp. lemon juice
5. 1 tsp. cinnamon
6. 1/2 tsp. nutmeg
7. 1/4 tsp. ground clove

Preparation

1. Bring the juice to a boil; add the apples; reduce heat and cook, covered, 10 to 15 minutes.
2. Pulse the apples in a food processor to the desired consistency. Place in a mixing bowl and stir in the remaining ingredients. Blend well; cover with plastic wrap and chill.

TODAY'S COOKING

OLD FASHION APPLESAUCE - MAKES 6 CUPS

Ingredients

1. 4 lbs. tart apples
2. 1 cup water
3. 1 cinnamon stick
4. 1/2 to 1 cup sugar

Preparation

1. Peel, core and quarter the apples. In a large saucepan, bring the apples, water and cinnamon to a boil. Reduce heat; cover and simmer 10 to 15 minutes or until apples are tender. Remove from the heat.
2. Add the sugar to taste and stir until dissolved. Remove and discard the cinnamon stick. Mash the apples with a potato masher until desired texture is reached. Serve warm or chilled.

GINGER APPLESAUCE - SERVES 8

Ingredients

1. 4 lbs. peeled and cubed apples
2. 1/4 cup water
3. 2 Tbsp. brown sugar
4. 2 tsp. ea. ground cinnamon, minced fresh ginger and vanilla extract

Preparations

1. Place all the items in a slow cooker and cook on low for 4 to 5 hours or until the apples are tender.
2. Serve as is or mash.

TODAY'S COOKING

OLD-TIME RELISH - MAKES 4 CUPS

Ingredients

1. 1/2 cup white vinegar
2. 1/2 cup granulated sugar
3. 1/4 cup water
-
4. 2 cinnamon sticks ea. 1-1/2" long
5. 1 tsp. ea. whole allspice & cloves
6. 1/4 tsp. red pepper flakes
-
7. 2 large yellow onions, chopped
8. 2 medium carrots, chopped
9. 1/4 cup ea. dark and golden raisins
10. 2 small bell peppers, 1 green and 1 red, chopped

Preparation

1. In a large saucepan, combine the first 3 items.
2. In a spice bag or tea leaf infuser, place items 4, 5 & 6 and place in the saucepan. Add items 7 through 10 and bring to a boil; reduce heat to medium-low and gently boil for 5 minutes. Cover and remove from the heat. Let cool and refrigerate in a covered container. Storable for a week or more.

TOMATO RELISH - MAKES 3 CUPS

Ingredients

1. 4 large tomatoes
2. 1 medium onion, chopped
3. 1 large Granny Smith apple, peeled, cored and sliced
4. 1 small lemon, sliced thin
5. 1 Tbs. grated ginger
6. 1 garlic clove, minced or pressed
7. 2 Tbs. sugar
8. 1 Tbs. salt

TODAY'S COOKING

9. 1/2 Tbs. mustard seeds
10. 1/4 tsp. ground cloves
11. Dash of cayenne
12. 3/8 cup ea. white vinegar & honey

Preparation

1. Drop the tomatoes into boiling water for about 20 seconds. Rinse in cold water; peel and cut out the stem.
2. Place the tomatoes and all the remaining ingredients in a large saucepan; bring to a boil; reduce heat and simmer until the volume is reduced to about 3 cups. Store in the refrigerator for a week or two.

ZUCCHINI RELISH - MAKES 3 CUPS

Ingredients

1. 5 medium sized zucchini
2. 1-1/2 onions
3. 2 Tbs. salt
4. 1/2 cup white wine vinegar
5. 4 Tbs. sugar
6. 1/8 tsp. ea. cinnamon, nutmeg & black pepper
7. 1/4 tsp. dry mustard
8. 1/2 tsp. celery seed
9. 1/2 jar (4 oz. jar) pimientos, drained and chopped

Preparation

1. Use a food processor to finely chop the zucchini and onion. Mix in the salt; place in a bowl and cover with cold water. Cover with plastic wrap and refrigerate at least 4 hours. Drain; rinse and drain.
2. Place in a saucepan and add the remaining ingredients. Quickly bring to a boil, stirring; reduce heat and simmer, stirring occasionally, for 20 minutes. Store in the refrigerator for a week or two.

TODAY'S COOKING

CUCUMBER RELISH - MAKES 3 CUPS

Ingredients

1. 3 large cucumbers, peeled
2. 1 medium to large onion
3. 1-1/2 green bell peppers, stemmed and seeded
4. 3/4 cup white wine vinegar
5. 1/2 cup sugar
6. 1 tsp. ea. celery and mustard seeds
7. 1/4 tsp. ea. salt & turmeric
8. 1/8 tsp. ground cloves

Preparation

1. Use a food processor to finely chop items 1, 2 & 3. Place in a saucepan and add the remaining ingredients. Quickly bring to a boil, stirring; reduce heat and simmer, stirring occasionally, until reduce to 3 cups. Store in the refrigerator for a week or two.

MUSHROOM RELISH/SAUCE - MAKES 1 CUP+

Ingredients

1. 2 Tbs. unsalted butter
2. 1 lb. sliced mushrooms
3. 1 medium onion, chopped
4. 1/2 green bell pepper, stemmed, seeded and coarsely chopped
-
5. 1 cup dry red wine
6. 2-1/2 Tbs. Dijon mustard
7. 2 Tbs. Worcestershire sauce
8. 1/4 tsp. salt
9. 1/8 tsp. pepper

Preparation

1. Melt the butter in a skillet and sauté items 2, 3 & 4 for about 5 minutes. Add the remaining items; cover and simmer 40 to 45 minutes or until thickened.

TODAY'S COOKING

MANGO CHUTNEY - MAKES 3 CUPS

Ingredients

1. 2 lbs. unripe mango
2. 1 cup malt vinegar
3. 1/2 cup sugar
4. 1/4 cup golden raisins
5. 1/4 cup peeled and finely chopped fresh ginger
6. 1/2 tsp. minced garlic
7. 1/2 tsp. finely chopped chili peppers
8. 1/4 tsp. ground allspice
9. 1 Tbs. salt

Preparation

1. Peel the mangoes; cut the fruit away from the pit and dice into 1" pieces
2. Place in a saucepan and add the vinegar. Bring to a boil over high heat and cook for 10 minutes, stirring frequently.
3. Stir in the remaining ingredients; reduce heat to low and simmer about 45 minutes or until the mango is tender. Store in the refrigerator for a week or two.

ONION MARMALADE - MAKES 2-1/2 CUPS

Ingredients

1. 2 very large yellow onions, cut into wedges
2. 1-1/2 cups chicken stock
3. 1/2 cup dry sherry
4. 2 Tbs. sherry vinegar
5. 2 tsp. sugar
-
6. Salt & pepper to taste
7. 1/2 cup crème fraîche

TODAY'S COOKING

Preparation

1. In a medium-sized saucepan, place items 1 through 5. Bring to a boil; reduce heat; cover and simmer, stirring frequently until most of the liquid has evaporated, about 40 to 45 minutes.
2. Season with the salt & pepper and stir in the crème fraîche. Cook another 10 minutes over low heat. Serve warm or at room temperature. Store covered in the refrigerator.

CRANBERRY CHUTNEY - MAKES ABOUT 2 CUPS

Ingredients

1. 1 onion, finely chopped
2. 4 cloves garlic, minced or pressed
3. 2/3 cup water
4. 1/4 cup sugar
5. 1/4 cup red wine vinegar
6. 2 Tbs. ground ginger
7. 1 Tbs. fennel seeds
8. 1 tsp. red pepper flakes
9. 1/4 tsp. ground allspice
10. 1/8 tsp. ground clove
11. 1 bag (6 oz.) dried cranberries
12. Salt & pepper to taste

Preparation

1. In a medium sauce pan, add items 1 through 10 and bring to a boil.
2. Add the cranberries and reduce heat to a simmer. Cook until the cranberries soften and start to breakdown. Add water if needed and continue to cook to the desired consistency. Season with salt and pepper.

TODAY'S COOKING

CRANBERRY WALNUT RELISH - MAKES ABOUT 2 CUPS

Ingredients

1. 1 Tbs. mustard seeds
2. 1 medium shallot, finely chopped
3. 1 Fresno chile, seeds & ribs removed, finely chopped
4. 1/4 cup maple syrup
5. 1/4 cup red wine vinegar or sherry vinegar
6. 1/4 cup dried currants
7. 1/2 tsp. ground allspice
8. 1/2 tsp. kosher salt
-
9. 1/2 cup walnut pieces
10. 1 bag (12 oz.) fresh cranberries (or frozen, thawed)
11. Salt & pepper to taste
12. 1/4 cup chopped parsley (optional)

Preparation

1. In a dry, medium sauce pan, toast the mustard seeds over medium-low heat, shaking the pan often, until they start to pop, about 3 or 4 minutes. Remove from heat and add in items 2 through 8. Stir to dissolve the salt and let cool 15 to 20 minutes.
2. In a large, dry, skillet, toast the walnuts over medium-low heat, shaking the pan often, until they are golden brown. Remove from heat and let cool. Place the nuts along with the cranberries in a food processor. Use about 5 short pulses until coarsely chopped.
3. Place the contents of both pans into a bowl and blend completely. Cover with plastic wrap and let sit 1/2 to 1 hour. Adjust seasonings if necessary; stir in the parsley if using and serve.

WOODCHUCK RELISH - MAKES ABOUT 2 CUPS

Ingredients

1. 1 medium cabbage, shredded
2. 2 green bell peppers, julienned
3. 2 sour pickles, coarsely chopped
4. 1 can (2oz.) pimentos
-

TODAY'S COOKING

5. Celery seed
6. Garlic powder
7. Salt & pepper
8. Olive oil,
9. Vinegar
10. 1/8 tsp. sugar

Preparation

1. Combine the first 4 items. Add items 5 through 9 to taste; add the sugar; shake; seal and refrigerate.

CRANBERRY SAUCE WITH GINGER - MAKES ABOUT 1 CUP

Ingredients

1. 1-1/2 cups maple syrup
2. 1/2 cup water
3. 1 tsp. ginger
-
4. 4 cups fresh cranberries (or frozen, thawed)

Preparation

1. In a sauce pan over medium heat, bring the first 3 items to a boil. Stir in the cranberries; reduce heat and simmer, stirring occasionally, about 5 minutes until the cranberries pop. Cool and refrigerate.

CRANBERRY SAUCE MADE EASY - MAKES 2-1/2 CUPS

Ingredients

1. 1 bag fresh cranberries
2. 1 can frozen grape juice

Preparation

1. Place ingredients in a sauce pan and cook, covered, over medium heat for 5 minutes.

TODAY'S COOKING

2. Uncover and set heat to medium-low. Simmer 30 minutes, stirring occasionally.
3. Keeps in the refrigerator for several weeks. Sauce can be frozen, too.

CRANBERRY SAUCE WITH PORT WINE - MAKES 2 CUPS

Ingredients

1. 1 bag (12 oz.) fresh or frozen cranberries
2. 1/4 cup port wine or grape juice
3. 1-1/4 cups sugar
4. 2 tsp. cornstarch
5. 2 Tbs. cold water

Preparation

1. Place the first 3 items in a sauce pan and cook, covered, over medium heat until the berries start to “pop”, about 10 minutes.
2. Stir the last 2 items together until smooth. Stir into the berries; bring to a boil and cook, stirring until the berries stop popping and the sauce thickens, about 2 minutes. Cool.
3. Keeps in the refrigerator for several weeks. Sauce can be frozen, too.

TODAY'S COOKING

Salsa

PEACH SALSA - MAKES 2 CUPS

Ingredients

1. 1 cup chopped, peeled peaches (can also use pears or plums instead)
2. 1 cup peeled, seeded cucumbers, chopped
3. 2 scallions, sliced
4. 2 Tbs. chopped parsley
5. 1 Tbs. sugar
6. 1 Tbs. white wine vinegar
7. 1 Tbs. olive oil

Preparation

1. Combine all the items; cover and refrigerate an hour or so.

MANGO SALSA - MAKES 2 CUPS

Ingredients

1. 1-1/2 cups chopped, peeled and seeded mango
2. 1 cup seeded and finely chopped red bell pepper
3. 2 scallions, sliced
4. 1 chili pepper, seeded and finely chopped (mild: Anaheim, Poblano & Ancho/hotter: Jalapeño, Habanero & Scotch Bonnet)
5. 1/4 tsp. ea. salt & pepper
6. 1 tsp. ea. lime zest and sugar
7. 1 Tbs. white wine vinegar
8. 2 Tbs. lime juice
9. 3 Tbs. olive oil

TODAY'S COOKING

Preparation

1. Combine all the items; cover and refrigerate an hour or more.

ZUCCHINI SALSA - MAKES 7 CUPS

Ingredients

1. 5 cups shredded zucchini (about 5 medium)
2. 4 medium tomatoes, peeled, seeded and chopped
3. 2 medium onions, chopped
4. 2 medium green bell peppers, chopped
5. 1 small bell red pepper, chopped
6. 1/2 cup packed brown sugar
7. 1 jalapeño pepper, seeded and finely chopped
8. 1 cup white vinegar
9. 1 can (8 oz.) tomato sauce
10. 2 Tbs. tomato paste
11. 3 garlic cloves, minced
12. 3 tsp. ground mustard
13. 2-1/4 tsp. salt
14. 3/4 tsp. crushed red pepper flakes
15. 1/2 tsp. ea. garlic powder & black pepper
16. 1/2 tsp. ea. ground cumin, nutmeg and turmeric

Preparations

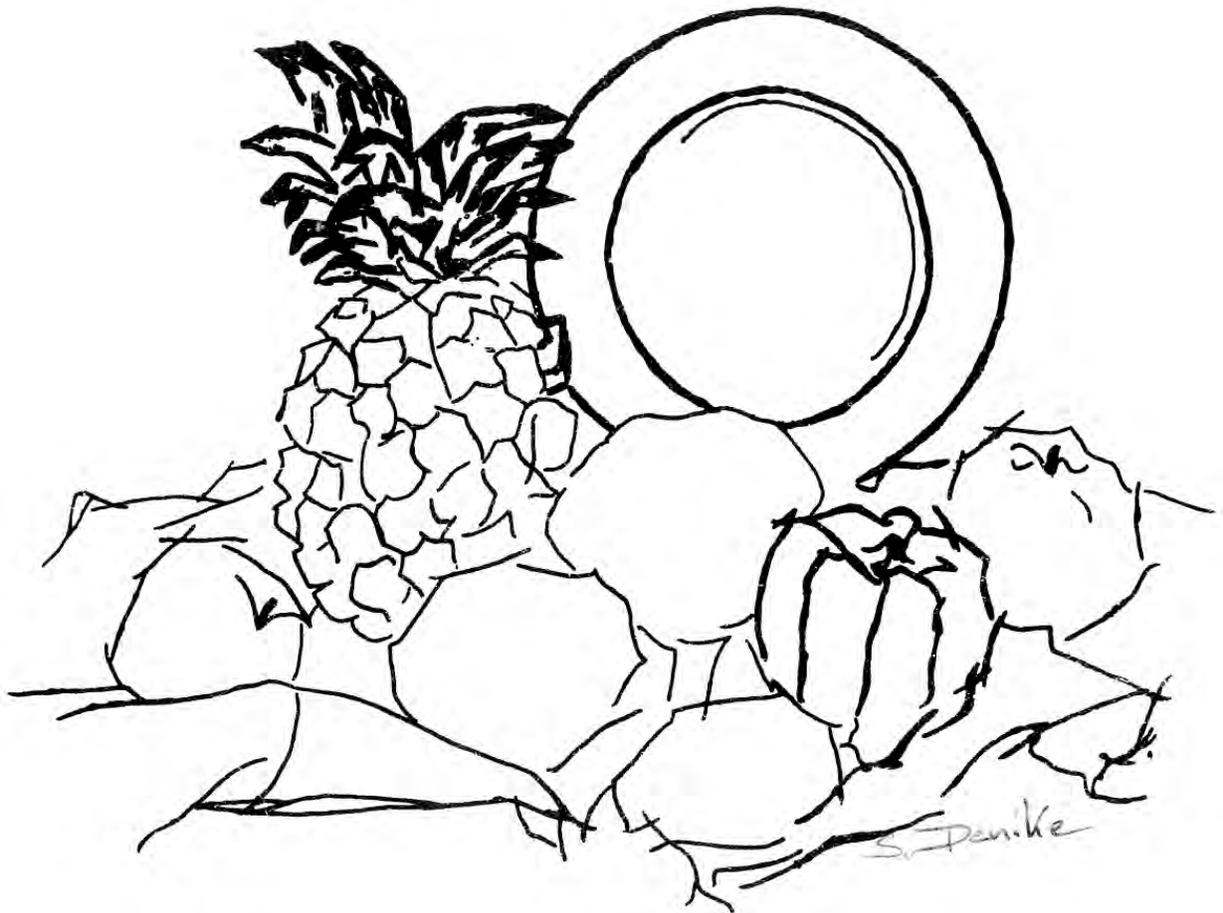
1. In a large saucepan, combine all the items. Bring to a boil. Reduce heat and simmer, stirring occasionally for 40 to 50 minutes or until thickened.
Cool to room temperature. Cover and refrigerate.

To freeze: place cooled salsa in freezer containers. Place plastic wrap on the salsa and seal with a lid.
To use, thaw completely in the refrigerator.

TODAY'S COOKING



TODAY'S COOKING



BUON APPETITO!
ITALIAN

EET SMAKELIJK
DUTCH

¡BUEN APETITO!
SPANISH

BOM APETITE!
PORTUGUESE

BON APPÉTIT !
FRENCH

GUTEN APPETIT!
GERMAN

ITADAKIMASU
JANANESE

SMAKLIG MÁLTID!
SWEDISH

CHIÁH HOK
TAIWANESE

DA KANA!
FIJIAN

VÆR SÅ GOD!
DANISH

KALÍ ÓREKSI!
GREEK

E 'AI KĀUA
HAWAIIAN

KRIPYĀ BHOJAN KĀ ĀNNAÑD LIJĪYAI
HINDI

NIZHÓNÍGO ADÍYÍĪĪ
NAVAJO

GIN HĀI A-RÒI
THAI

JAL MEOKKESSEUMNIDA
KOREAN

ES GEZUNTERHEYT!
YIDDISH

SMAKLIG MÁLTID!
SWEDISH

POFTĀ BUNĀ!
ROMANIAN

MWYNHEWCH EICH BWYD!
WELSH

THOKOLEZA UKUDLA!
ZULU

SMACZNEGO!
POLISH

TAMA'A
TAHITIAN

VÆR SÅ GOD!
NORWEGIAN

ĂN NGON NHÉ
VIETNAMESE

BIL-HANĀ' WA ASH-SHIFĀ'
ARABIC