



Pickled Brussels Sprouts

Makes approx. 10 to 12 half-pints or 5 to 6 pints

There's no better way to spice up a Bloody Mary than surprising your guests with a couple of pickled Brussels Sprouts on a skewer. Keep 'em dilled or add a bit of heat using red pepper flakes. Serve these beauties on a relish tray for the holidays or half several to add to a garden salad.

Ingredients

- 6 cups white vinegar
- 2 cups water
- ½ cup pickling and canning salt
- 6 whole cloves of garlic, peeled
- Dill seed or fresh dill flower sprig
- Crushed red pepper flakes (optional)
- 3 pounds Brussel Sprouts

Instructions

1. In a large stainless steel stock pot, combine vinegar, water, and salt. Bring to a boil over medium-high heat and stir to dissolve the salt.
2. If using pint jars, add 1 garlic clove, 1 tablespoon dill seeds (or 1 fresh dill flower), and ½ tablespoon red pepper flakes.
 - a. If using half-pints jars, add ½ garlic clove, ½ tablespoon dill seeds (or 1 fresh dill flower), and 2 teaspoons red pepper flakes to each jar.
3. Raw pack the Brussels sprouts into each jar leaving a ½-inch headspace. Pour cool water into jars filling to ½-inch headspace.
4. Remove any trapped air pockets and add additional water if necessary to maintain the ½-inch headspace.
5. Wipe the jar rims with a clean washcloth dipped in vinegar. Add a canning lid and ring to each jar and hand tighten.
6. Place jars in water bath, fully submerge with cool water, and place lid on canner. Bring to a boil over high heat. Process the pint and half-pint jars for 10 minutes. Remember, processing time doesn't begin until the water is at a full rolling boil.
7. Once processing is complete, remove canner lid and wait 5 minutes before removing the jars from the canner to cool.