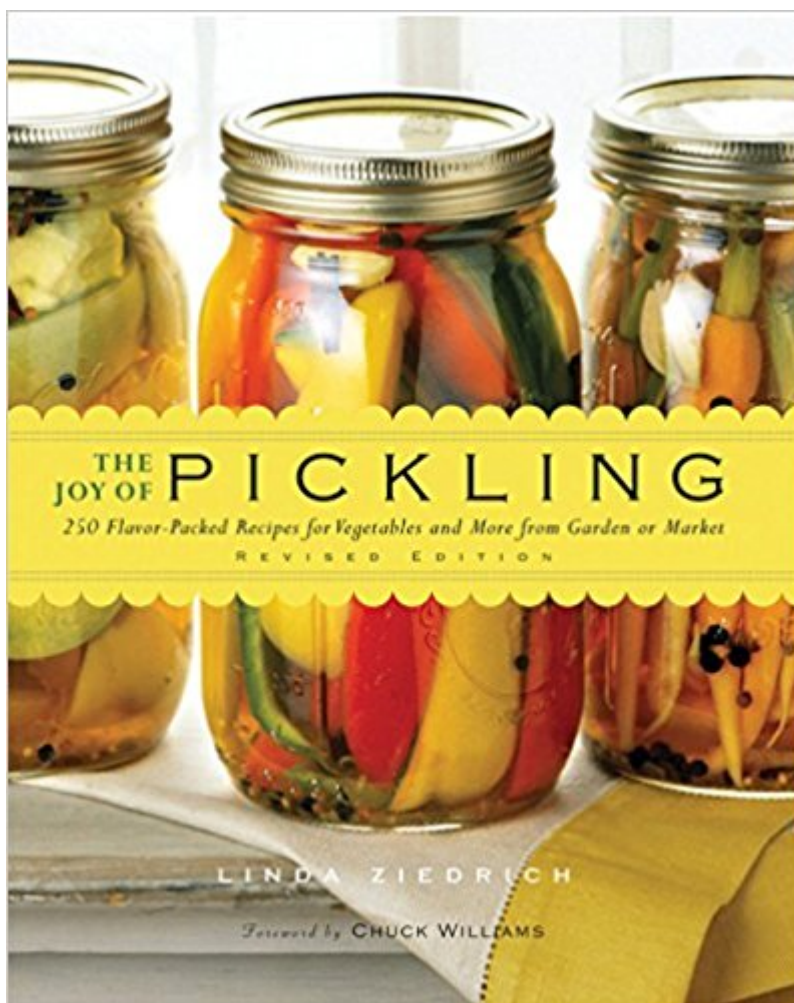


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# The Joy Of Pickling: 250 Flavor-Packed Recipes For Vegetables And More From Garden Or Market (Revised Edition)



## Synopsis

Since its original publication in 1998, this book has been considered the go-to guide for those who like it sour, salty, and tangy. Author Ziedrich goes far beyond the classic bread-and-butters and dills with recipes that showcase the worldwide popularity of pickling. There are chapters on fermented pickles, from Half-Sours to Turkish Mixed Pickles; on fresh pickles such as Pickled Beets; on cabbage pickles from around the world like Kimchi and Curtido; and miso and soy sauce pickles. Twenty-five of the recipes are brand new, and the indispensable pickling primer has been fully updated with the latest in equipment, ingredients, and techniques.

## Book Information

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## Customer Reviews

PRAISE for THE JOY OF PICKLING "By working a special magic on an abundance of produce, Linda Ziedrich has transformed what might have become a lost art into something both necessary and delightful. This is a book about applying simple methods to simple ingredients to produce tastes and textures that are both unexpected and extraordinary." - Chris Kimball, publisher of "Cook's Illustrated" and "Cook's Country" magazines and host of the PBS series "America's Test Kitchen"

"No one knows pickling better than Linda Ziedrich. She provides expert recipes for pickling everything--from apples to oysters to shrimp to watermelon." - Chef Charlie Trotter

"As a fan of pickles of all kinds, I find this book to be a wonderful resource. Linda Ziedrich has demystified the process of pickling by providing a variety of mouthwatering recipes that are simple and straightforward." - Martin Yan, food consultant, television cooking show host, and author of "Martin Yan's Quick & Easy"

Linda Ziedrich is a freelance writer and editor. She is the author of *The Joy of Jams, Jellies, and Other Sweet Preserves*. She lives with her husband and youngest child near Scio, Oregon, where she grows many of the fruits and vegetables she pickles, preserves, and otherwise prepares.

I have the first edition, bought in '98 when published, and it has been truly loved. I've made hyderabadi chutney, pickled blackberries, blueberry vinegar, tomato chutney, and more relishes than I can count. Fresh and fermented cabbage, dills, fermented pickles, half-sours, Robert's Tea Pickles. Pickles with cherry leaves, grape leaves, and lime. Chow Chow, piccalilli in many versions, and my personal favorite, bread n butters. Buy this book if you have even a passing interest in pickling in all its glory - you will find something to try. The recipes are unpretentious, easy to make, and tasty, with a wide variety of options from hot to mild, tart to sweet. I do tend to add a bit more sugar than she does, but she admits her recipes may be a bit too lean for some. I just bought this one as a gift for a friend, and after paging through it I am inspired all over again to check the garden for any lingering cukes to try something new. The only real difference in this edition is a new more modern layout that makes the recipes seem more inviting, and perhaps a few new recipes. You simply cannot go wrong with this if you are interested in trying either fermented or fresh preserving with vinegar, or even just spending quality time reading about them.

First of all I can't gripe about a book that costs \$13.00 and has 250 recipes. This is a recipe book and not a narrative novel and at many points the directions get buried inside the author's prose. As an example, the author describes three kinds of canning and spends paragraphs talking about "how your grandmother did it" but don't do it that way! The directions are wordy, convoluted and rambling when the actual execution is pretty darn simple. The next edition would be much more user friendly if the author would provide bullet point directions to canning (and other projects) for those who want to get to work cooking rather than read a book. Again, worth the coin, but worthy of a content editor to tighten things up.

Love this pickling book! I got started with Pickling 2 Summers ago when my veggie garden was going crazy. I needed to figure out to do with the surplus of veggies and pickling seemed like the best option. Because there is a technique (though an easy one) involved with pickling, I thought getting a book for recipe ideas might be a good idea. What's awesome is that the first 30ish pages (known as the "Pickler's Primer") of the book are all informative about different techniques, types of

salts and vinegars, methods of canning, etc. It teaches you just about everything you need to get started on your pickling journey! I was able to learn about different pickling techniques from other countries and cultures as well as those that are more standard to the US. I definitely recommend reading this section before getting started! Once inside the actual recipe portion of the book, there are no limits! From your standard pickle recipes to those all over the world. This book covers all sorts of fruits, vegetables, spices, vinegars, herbs, etc. There is a chapter on chutneys, salsas and relishes, which I love. The book even has a chapter dedicated to pickled meats and eggs! Some of my favorite (non traditional) recipes from the book are as follows--Corn Relish with Tomatoes-Spiced Blueberries (LOVE these for craft cocktails)-Pickled Mushrooms with Ginger and Red Wine-Marinaded Dried Tomatoes-Really Quick Dill Pickles (as well as the fried pickle option on the opposite page!) I've attached a few photos of these recipes so you can get the jist of what this book offers. I've been making awesome pickle recipes for several years now with this book and haven't even scratched the surface of all of the recipes what it includes.

I haven't yet started making too many of the recipes since gardening season is done and I already took care of most my vegetables. So why did I give it a five stars? It is the most all encompassing book on pickling I have seen and this is the first I chose to buy. (I have borrowed others from the library in my search.) What surprised me was finding a recipe for escabeche (pickled fish) that my Puerto Rican mother used to make, not exactly the kind of recipe you would find unless you were searching in the internet. I also found one for mixed vegetables very similar to the one I make all the time and everyone seems to love. UPDATE: I've tried more of the recipes and to be honest, I let the hype of other reviewer get to me, plus the fact it has so many recipes. This is supposed to be a revised version and it would seem not all the recipes were revised to take into account the latest information (even on the year it was revised). I hate wasting food. Definitely not a five.

This book covers just about everything a home preserver would want to about pickling. It covers fruit vegetables and meats. It covers freezing to hot canning. It covers Asian, European and American. I have pickled cucumbers, turnips, beets and green beans. using this book and I plan to try many more recipes.

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