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Jardinière

Makes about five pint (500 ml) jars

This tasty pickle combines a colorful array of vegetables and makes a satisfying snack or addition to any meal. The word “jardinière” comes from the French jardin, meaning “garden,” so this recipe could be described as “pickles from the garden.”

- 3 bay leaves
- 6 whole peppercorns
- 3 cloves garlic, thinly sliced
- 4 cups white vinegar
- 2 cups water
- 2 cups granulated sugar
- 1 tbsp pickling and canning salt
- 2 cups small cauliflower florets
- 1-1/2 cups peeled pickling or pearl onions
- 3 stalks celery, cut into 1/4-inch (0.5 cm) slices
- 2 carrots, peeled and cut into sticks
(1-1/2 inches/4 cm long and 1/2-inch/1 cm wide)
- 1 small zucchini, cut into 1/4-inch (0.5 cm) slices
- 2 large red bell peppers, seeded and cut into 1/4-inch (0.5 cm) strips
- 1 large yellow bell pepper, seeded and cut into 1/4-inch (0.5 cm) strips
- 1 large green bell pepper, seeded and cut into 1/4-inch (0.5 cm) strips

1. Prepare canner, jars and lids.
2. Tie bay leaves, peppercorns and garlic in a square of cheesecloth, creating a spice bag.
3. In a large stainless steel saucepan, combine vinegar, water, sugar, salt and spice bag. Bring to a boil over medium-high heat, stirring to dissolve sugar. Reduce heat, cover and boil gently for 5 minutes, until spices have infused the liquid. Add cauliflower, onions, celery, carrots and zucchini and return to a boil. Remove from heat and stir in red, yellow and green peppers. Discard spice bag.
4. Pack vegetables into hot jars to within a generous 1/2-inch (1 cm) of top of jar. Ladle hot pickling liquid into jar to cover vegetables, leaving 1/2-inch (1 cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.