



RECIPES FROM: chimacum corner farmstand

When Heidi realized she had 40 lbs of Jerusalem Artichokes that over-wintered in her yard, she called on her mother Donna's collection of inspirational magazine clippings. There she found an intriguing recipe for Jerusalem Artichoke Refrigerator Pickles. Being the lovely cook that she is, she knew she wanted to change a few ingredients right off the bat. Amping up the spices and vinegar, and cutting back the sugar, she created her own recipe. Here it is!

Heidi's Jerusalem Artichoke Refrigerator Pickles

Ingredients:

4 lb Jerusalem Artichokes
3 1/2 c white distilled vinegar
1 1/2 c water
3/4 c sugar
juice of 1 lemon
1 Tbsp mustard seeds
1 tsp turmeric
1/2 tsp cayenne
1 large onion, halved lengthwise and thickly sliced

Directions:

- 1) Wash and peel the Jerusalem Artichokes. Cut them into 1/2-inch thick rounds, tossing them as you go, into a bowl filled high with water and 1 C vinegar.
- 2) In a medium-sized non-reactive saucepan, combine 3.5 C vinegar, 1.5 C water, sugar, turmeric, mustard seeds, cayenne, salt, and lemon juice. Over medium heat, bring your mixture to a boil, stirring so that the sugar dissolves. Once this is achieved, set your brine aside to cool to room temperature.
- 4) Drain your soaking artichokes and throw them into a pot of boiling water along with the onions. Cook 1 1/2 minutes, then drain them and strew them on a kitchen towel so that they cool quickly.
- 5) When everything is at room temperature, pack your veggies into clean jars. Pour the brine over them. Make sure all the good bits of spices and mustard seeds make it into the jars!
- 6) Give each jar a hearty shake and put it in the refrigerator. Shake each jar, every day, for a whole week. This is the only tricky part of the whole recipe. They are ready to eat after 1 week, but if you cheat and open a jar, you might end up eating them all before they've fully brined.

Remember, refrigerator pickles do need to be kept in the refrigerator. They should keep there for 3 months, if you can stay away that long.

