

# **Curried Cauliflower Pickles**

[adapted generously from Alton Brown](#)

*makes 4 pints*

2 cups water  
2 cups apple cider vinegar  
3 tablespoons sugar  
2 tablespoons pickling salt  
2 teaspoons cumin seed  
2 teaspoons coriander seed  
1 tablespoon curry powder  
4 1/8- inch slices of fresh ginger  
4 whole cloves garlic, smashed  
2 heads cauliflower, cut into bite-sized florets

Sterilize the jars for your pickles by submerging them in boiling water for 10 minutes.

Bring the apple cider vinegar, water, sugar and salt to a boil. Once boiling, reduce heat, cover and let sit until your jars are packed and ready.

Toast the cumin and coriander seed in a dry pan over medium heat until they are fragrant. This will just take a couple of minutes. Mix the cumin, coriander, and curry powder. Spoon 1 teaspoon of mixture into each sterile jar. Add one piece of ginger and one smashed garlic clove to each jar. Pack each jar tightly with cauliflower florets, leaving the top 1/2 inch free.

Bring the vinegar solution to a boil once more. Ladle solution into the jars leaving 1/2 inch headspace. Top with a new lid and band. Process in a hot water bath for 10 minutes for pint-sized jars. See [Home Canning Basics](#) for more information about the canning process.

Cauliflower Pickles will be ready to eat in one week and are shelf stable for one year.