

Turnip Kraut

3 medium sized turnips

Distilled Water

4 tablespoon Salt

1 teaspoon Caraway seed

Peel and shred turnips (I recommend using a turning mandoline but you can use a cheese grater). Coat turnips with 2 tablespoons of salt and let sit over night at room temperature in a mixing bowl covered with a towel. In a pot bring 2 cups of distilled water to a boil with 2 tbs salt and 1 teaspoon caraway seed, allow to cool. Put turnip and whatever liquid has gathered at the bottom of the bowl into a 1 quart mason jar. Pour the salt water mixture into the mason jar with just enough to cover the turnip. Put cheese cloth over the top of the jar securing tightly with a rubber band. Allow to sit at room temperature for 3-10 days. Taste the kraut every day until it is sour enough for you (I like a 6 day ferment). Once the desired flavor is achieved put lid on mason jar and place into the refrigerator to slow the fermentation process.

Ginger Orange Pickled Radish

7 radishes shaved thin

2 cups rice vinegar

¼ cup sugar

¼ cup honey

¼ cup blood orange concentrate

1 tbs ground ginger

2 tablespoon salt

1 teaspoon black pepper

½ cup water

Shave radishes thin on a mandoline. Combine all other ingredients in a pot and bring to a light boil. Put Shaved radish into 1 quart mason jar. Pour hot liquid mixture into jar ensuring that the radish is fully submerged. Put lid on jar and refrigerate until cool.

Lemon Dill Pickles

1-2 large cucumbers cut to ¼ inch slices
1 cup rice vinegar
1 cup Fustini's Sicilian lemon white balsamic vinegar
¼ cup sugar
½ cup water
2 tablespoon salt
1 tablespoon whole pepper corn
4 cloves of garlic
1 small white onion, julienne
1 ½ tablespoon dill pollen
Zest from 1 lemon

In a large pot, bring all remaining ingredients to a light boil. Allow liquid to cool to room temperature. Put cucumber and onion into mason jar. Pour liquid over cucumber and onion making sure that they are fully submerged in the liquid. Put lid on Mason jar and refrigerate over night.