

TIM FARMER'S COUNTRY KITCHEN

GIARDINIERA

Makes 3 Pint Jars

2 cups vinegar
1 cup water
1/2 teaspoon turmeric
1/2 teaspoon red pepper flakes
2 bay leaves
10 peppercorns
1/2 teaspoon celery seed
1/2 tablespoon fennel seed
1 cup sugar
1/2 tablespoon kosher salt



Mix together all ingredients in pot and cook until sugar and salt is dissolved. Set aside and let cool.

Head of cauliflower, chopped
2 carrots, sliced thin
1/2 red pepper, sliced
1/2 onion, chopped
2 celery stalks, chopped

Chop vegetables and add to liquid once it has cooled. Stir to combine. Scoop veggies into 3 pint jars and top with liquid. Cover and put in fridge for 5 days before eating. Will last 3 months in fridge.