

My Signature Pickling Spice Blend Recipe

Yield: approximately ½ cup

Ingredients:

- 2-4 crumbled bay leaves (dry, crushed into small pieces)
- 8 to 10 juniper berries (whole)
- 2 tablespoons mustard seeds (whole)
- 1 tablespoon allspice berries (cracked)
- 1 tablespoon cinnamon chunks (about 1 stick crumbled into ¼-inch pieces)
- 1 tablespoon peppercorns (cracked)
- 1 tablespoon cloves (whole)
- 1 tablespoon coriander seeds (whole)
- 1 tablespoon thyme (dried)

Instructions:

Thoroughly mix the spices until well combined. This blend makes about ½ cup of pickling spice. Store any unused pickling spice blend in an airtight glass jar in your pantry or spice cabinet for up to one year.

Kitchen Notes:

About the Pickling Spice

Pickling spice combines spices, herbs, and seeds to help flavor meat and other foods in pickling or brining. The blend was initially created to help preserve food before the invention of refrigeration, but nowadays, it's primarily used to increase the flavor of foods significantly.

A unique blend of flavoring ingredients, pickling spice is one of the most uncomplicated blends to make yourself. Nothing compares to customizing your own signature pickling spice blend at home. Making it requires only a few everyday pantry staples from your spice cabinet. It's also a versatile mix with a savory and sweet flavor profile. Perfect for keeping on hand to pickle everything from cucumbers, carrots, onions, and other veggies to pickled bologna and corned beef.



I recommend including mustard seeds, black peppercorns (or red pepper flakes), and at least one sweet spice like allspice, cinnamon, or cloves. Then, add as many of the optional spices mentioned below as you want to customize the mixture to your taste.

An additional note to follow is that apart from ground ginger, NEVER use ground spices, as the taste will be entirely too sharp and bitter.

Basic Pickling Spices to Include:

- Mustard Seeds
- Black Peppercorns (or red pepper flakes)
- And at least one sweet spice (allspice, cinnamon, or cloves)

Optional Pickling Spices to Add:

- Allspice Berries (cracked)
- Bay Leaves (dry, crushed into small pieces)
- Cinnamon Chunks (crumbled into ¼-inch pieces)
- Cardamon Seeds (whole)
- Celery Seeds (whole)
- Cloves (whole)
- Coriander Seeds (whole)
- Dill Seeds (whole)
- Fennel Seeds (whole)
- Ginger (dried, ground)
- Juniper Berries (whole)
- Red Pepper (flakes, crushed into ¼-inch pieces)
- Star Anise (whole)
- Thyme (dried)