

# BOB'S PICKLING SPICE

There are lots of different pickling spice recipes and lots of different uses for each of them. I have included here my favorite collection of herbs and spices to make a generic pickling spice that can be used for things like pickles, corned beef, New England boiled dinner, corned beef hash, corned beef and cabbage, etc. This is the spice I use to 'corn' cure my briskets to make corned beef and then use extra when I cook it depending upon what I want for an end product.

## Ingredients

- 2 tablespoon whole black peppercorns
- 3 inches cinnamon sticks, total length
- 2 tablespoons dill seeds
- 1 tablespoon yellow mustard seeds
- 1 tablespoon coriander
- 1 tablespoon celery seeds
- 1 tablespoon fenugreek seeds
- 4 – 6 bay leaves
- 1 tablespoon dried thyme leaves
- 1 tablespoon ground ginger
- 2 teaspoons whole allspice
- 1 teaspoon whole cloves
- 9 pods cardamom (or 1 teaspoon seeds)
- 2 star anise
- 1 tablespoon mace (optional)
- 1 tablespoon juniper berries (optional)

## Process

For most uses of a pickling spice, you will want whole seeds and chunks. So take the cinnamon sticks and break them up into ¼" to ½" or so pieces using a hammer, meat mallet or tenderizer, etc. Place them in a plastic bag or wrap in a small cloth and bang away. Do the same with the star anise or use a spice grinder, but only break them up, don't make a powder. Put the pepper corns in a spice grinder and momentarily give them a grind to break them up just a little (don't make them into ground pepper). This is because the outer coating of the pepper corns takes for ever to soak when cooking and generally stay too whole and don't release their flavor. Next, break up the bay leaves into about ¼" or so pieces. Using a mortar and pestle, grind the cardamom pods to break up the pods and release the seeds. Throw away the pods and save the seeds.

It is not necessary, but I like to toast the seeds. You may place the seeds listed into a dry fry pan and toast them. You know they are done when they become aromatic and the mustard seeds start to pop or jump. Do not over toast them, just a little browned is about right, then let them cool.

Mix it all up and put all into an air tight jar for storage with the rest of your spices, ready to use at a moments notice.

To use, take what you like right out of the jar. You may add this to pickles that you are making or canning, cooking your corned beef, or making New England boiled dinner etc.

If you are going to make something like corned beef hash, the corned beef should already be cooked using the above method, but the hash itself may need a little more 'spice'. You can take an amount of the pickling spice and grind it in a spice grinder or coffee grinder into a powder so you can then add it to the hash.

The source for this recipe plus my changes is:

<https://amazingribs.com/tested-recipes/spice-rubs-and-pastes/pickling-spice-recipe>

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