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Pick A Pickle: 50 Recipes For Pickles, Relishes, And Fermented Snacks



Synopsis

From Hugh Acheson's Southern kitchen, a swatchbook containing 50 tangy pickle, condiment, relish, and fermented recipes, to put up seasonal produce and fill the pantry. Simply fan out the pages for recipes including: Classic Bread 'n' Butter Pickles, Icebox Dill Pickles, Pickled Peaches, Classic Chow Chow, Green Tomoato Relish, Classic Cabbage Kimchi, and more!

Book Information

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Customer Reviews

I do a lot of canning and I'm drawn to making preserves and pickles that are a bit unusual. I figured that as a professional chef Hugh Acheson might have something a little different to offer here. He seems to know what he's about on Top Chef at least, and his resume is impressive! Also, he has a focus on Southern cuisine and I love Southern food. I think this little book reflects that. I was excited to find a recipe for a very unusual vinegar (Orange and Cream Soda Vinegar) that I started last night. I also love his idea of pickling green tomatoes in slices, so you can top a sandwich with one. The presentation of those in the picture is very nice too. There are a fair amount of quick pickles (refrigerator pickles which can't be canned), but enough here that makes it a worthwhile addition to my collection of preserving cookbooks. The photographs are great too. My only complaint is that the format and design, while attractive, is somewhat awkward to use.

The recipes are just great and approachable, you will definitely be inviting pickles to your dinner table more often. I love the homemade vinegars and we can't stop eating the turnip stem pickles.

Don't be put off by the comments on the packaging. After about 2 minutes of trying to deal with the fanned pages, I just took a sharp knife and cut the white plug that holds the recipes together. The glossy recipe cards then fit nicely into the case with the elastic holding them all together and when you need a card, just remove it from the pack. Hope a future revision keeps the loose card format, much better than a book when making something wet like pickles.

I agree that the topic and variety of recipes is great, and I love Acheson's style. Future editions though might benefit from re-working of the format - it's cute, but awkward to peruse (which I love to just leaf through cookbooks). Attaching the cards from the top corner, and/ or allowing you to remove the one you want to use would be a lot easier to USE the book.

This is an easy to use book on how to make pickles from around the world. The fan format is very convenient, and takes up only a small amount of counter space. When this years garden comes in, I'll be making pickles, pickles and more pickles with this books recipes.

I am new to pickling/preserving; this book seems to have some great recipes but not enough instructions for a newbie canner. I would like specific times for processing, which he doesn't give, and I also wonder how soon the pickles will be ready to eat. For instance, yesterday I made his dilly carrots recipe, but now I don't know when to taste them...other recipes on the internet seem to have recommendations for how long before the pickle achieves optimal flavor, and I would like to have that included here. Maybe this book is better for someone who already knows what they are doing and wants new flavor ideas but isn't relying on canning instructions...

Bought this book before I could peruse it in person, and I had the impression it was a collection of simple refrigerator-pickle or relish type recipes. There are a few of those but overall this book is for someone who has some canning experience under their belt. The format of the book is cute, albeit a bit impractical, but I like the sturdy, swing-out cards. I also appreciate the corresponding photos for each recipe. That said, I bought this book about 2 years ago and have only made a single recipe from it. If you're like me, and looking for easy pickle recipes that only take a few days as opposed to full-on canning recipes, skip this book.

I love the ideas for the pickles and vinegar in this book. I've started two of the vinegar recipes(take 4 weeks to make) and I have enough fresh Vidalias to start some others. However, I'm a little

stumped as to what to do with my new cupboard of Southern specialties! Still looking for the perfect recipe to go with IPA vinegar! The format is a little hard to handle, but a fun way for my kids to help me flip through. Also a fun way for my kids to flip away from the page I'm working from!

Just got the book Very disappointed from the design, that is not comfortable to use - reading the two sides of the recipe, and browsing all the content

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