



Garlic Pickle

1 pound garlic bulbs
 ½ cup dried barberries, cleaned,
 soaked for 20 minutes in cold water,
 and drained
 4–5 cups malt vinegar
 1 tablespoon grape molasses
 2 tablespoons pickling salt (or sea salt)

Makes 2 jars (½ pint each)
 Preparation time: 20 minutes
 Storage: 6 weeks before using



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3. Fill in the center of each bulb with 1 teaspoon barberries.
4. In a pitcher, mix the vinegar, grape molasses, and 1 tablespoon salt.
5. Fill the jars nearly to top with garlic bulbs. Fill the jar to within ½ inch of the top with the vinegar mixture. Add a pinch of salt on top. Seal the jars.
6. Store the jars in a cool, dark place for at least 6 weeks before using. Garlic pickle is at its best when 7 years old. It tastes sweet, like preserves. *Nush-e Jan!*

Onion Pickle

2 pounds pearl onions
 1 tablespoon pickling salt (or sea salt)
 6–8 cups apple cider vinegar
 4 sprigs of fresh tarragon

Makes 2 jars (½ pint each)
 Preparation and cooking time:
 30 minutes
 Storage: 10 days before using



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1. Sterilize the canning jars in boiling water. Drain and allow to dry thoroughly.
2. Wash and drain the onions. Peel the onions and remove the roots at the bottom. With the point of a paring knife cut a cross mark in the bottom of each onion so it will absorb vinegar. Leave onion tops intact.
3. In a large saucepan, bring salt and vinegar to a boil over high heat, then remove from heat.
4. Fill the jars almost to the top by layering onions and sprigs of fresh tarragon. Fill to within ½ inch of the top with the vinegar mixture. Seal the jars.
5. Store the jars for at least 10 days in a cool, dark place before using. Serve as a relish with meats. *Nush-e Jan!*