

Pickled Shallots

Pickled shallots, a refinement of the classic pickled onions, are the perfect addition to any meal requiring a touch of bright, briny goodness. These little flavor bombs have made appearances in our cheese board, tea time, and caviar classes as the ideal pairing. Infused with warming spices, the pickling liquid lends a delightful warmth, making it suitable for not only pickling shallots but also an array of other vegetables, should you so desire. It's a versatile addition to your culinary repertoire.



Ingredients

- 6 shallots
- 1/2 cup Champagne vinegar
- 1/2 cup apple cider vinegar
- 1/2 cup sugar
- 1/2 cup water
- 1 stick cinnamon
- 1 ea star anise
- 5 ea allspice
- 2 ea clove
- 5 ea green cardamom
- 1/4 ea jalapeno
- 1/4 ea bay leaf
- 1/2 tsp black peppercorns
- 1/2 tsp coriander
- 1/4 tsp mustard seed
- Pinch of kosher salt

Culinary Skills

- Pickling vegetables

Directions

- 1 Peel and slice the shallots.
- 2 Place the vinegar, sugar, water, spices, and pinch of salt in a small saucepan.
- 3 Bring to the boil.
- 4 Remove the pot from the heat and allow the liquid to steep for 20 minutes.
- 5 Bring the pot back to a boil and strain the pickling liquid over the shallots.
- 6 Allow the shallots to cool and then reserve for any recipes!