Cooking

Joy of Pickling
Linda Ziedrich
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Linda Ziedrich preserves the many traditions of pickling in her latest book, The Joy of Pickling: 200 Flavor-Packed Recipes for All Kinds of Produce from the Garden and Market. After developing a great interest in pickling, the author set about to write a pickling book that included different kinds of produce and various pickling methods. She assumed, and rightly so, that many others would appreciate her efforts.

Ziedrich seems to be one who likes to know not only the “how,” but also the “why” of a process. She did much research and produced not just a collection of recipes, but a comprehensive book about preserving vegetables, fruits, meats, fish and eggs. Also included is a list of mail-order sources for seeds and supplies and a bibliography that adds validity to her work. Troubleshooting guides are included and would be of great value to the novice pickler.

Some of the 200 recipes are old standards. Some, like pickled pumpkin, are a bit more unusual. The author’s conversational style throughout is fun to read and really describes the recipes pickled results, whether it is hot and spicy, sweet and crunchy, and so on. There is a lot to be learned from the author’s research besides how to pickle. She discusses many cultural food preferences (in Japan pickles are served as regularly as rice), includes recipes from around the world (Korean kimchi, Turkish eggplant, Russian cherries, and English pub-style onions), and reveals that not all ketchup is made from tomatoes! A sugar-free ketchup recipe may be of particular interest to some readers. Others may be looking for corned beef or pickled herring or pickled eggs. Recipe quantities range from gallons and gallons to just a few pints. This may encourage beginners to give it a try. Some of the processes described seem very detailed while others appear to be fairly simple.

The variety and authority offered in Ziedrich's Joy of Pickling earns it a place in cookery collections, public libraries of all sizes, and many private kitchen libraries as well. Heartily recommended.

Marly Wyckoff