**Pickled Collards** – makes 3 -4 pints Collards

From *The Southern Harvest Cookbook* by Cathy Cleary 2018 Arcadia Publishing

8 cups packed sliced collard greens (12 ounces)

2 cups thinly sliced onion (one large)

1 cup diced carrot or red pepper (optional)

3 cups water

1 ½ cups cider vinegar

1 Tablespoon mustard seeds

2 teaspoons salt

1 teaspoon coriander seeds

½ teaspoon caraway seeds (optional)

Combine all ingredients in a large pot, and bring to a boil. Simmer stirring occasionally for 3-5 minutes. Pack in sterilized jars and water bath can for 15 minutes (see instructions below). Jars that have been canned will keep unopened for one year in a cool dark place. Alternatively skip the canning process and keep in the fridge for up to 6 months.

**Canning Instructions**

 Bring a large pot of water to a boil with at least 6 inches of water in it. Sanitize 4 pint canning jars and lids in the boiling water. Remove jars from water, but keep it boiling. Fill jars with hot collard greens, make sure rims of jars are clean, and tighten lids on jars. Carefully place jars in the boiling water bath with at least one inch of water covering the tops of jars. Boil for 15 minutes. Remove jars from water and allow to cool. Test to make sure jars are sealed by gently pressing on the center of the lid – you should not be able to depress the lid. Collards should keep on the shelf un-opened for one to two years. Do not consume any canned goods that smell or appear to have mold or rot.

**Pickle Juice Becomes Salad Dressing!**

I never throw out pickle juice, and especially not collard pickle juice. It makes the very best salad dressing. The garlic and the parsley are nice, but simply blended with olive oil I love to drizzle this on vegetables asparagus to zucchini.

Blend together:

1 cup collard pickle juice

¾ cup extra virgin olive oil

½ cup parsley leaves

2 cloves garlic -crushed