Pickled Cauliflower\n

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Ingredients\n

2 1/2 lbs cauliflower, broken in florets, about 12 cups\n

1 quart white wine vinegar, with 5% acidity\n

2 cups Sugar\n

2 medium onions, thinly sliced\n

1/2 tsp hot red pepper flakes, or more to taste\n

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Preparation\n

Bring a large pot of water to a boil over high heat. Add 1/4 cup pickling salt to every gallon of water in the pot. Drop in the cauliflower florets and boil them for about 3 minutes. Drain.\n

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In a medium nonreactive pot, combine the vinegar, sugar, onions, and hot red pepper flake. Swirl until the sugar dissolves. Bring to a boil over medium heat and boil gently for 5 minutes. Remove from the heat.\n

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Bring 6 pint jars and their bands to a boil in a large 3 pot of water fitted with a rack.\n

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Boil for 10 minutes. Remove the jars with tongs. When the jars are dry but still hot, gently pack the cauliflower and the onions into the jars. Don't shove, as you want the florets to retain their shape. Cover the vegetables with the vinegar solution, making sure the hot pepper flakes are distributed well throughout. Allow 1/2 to 3/4 inch of headspace above the vinegar solution. Wipe the rims, set on the lids, and screw on the bands fingertip tight. Process the cauliflower for 10 minutes.\n

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Allow the cauliflower to season in a cool dark place for 4 weeks before suing it, after which you can keep for up to a year. Refrigerate after opening.\n