

KILNER®
EST 1842

PICKLING MINI GUIDE



IN ASSOCIATION WITH

SARSON'S

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SUCCESSFULLY PRESERVING THE NATION'S FRUIT & VEGETABLES.

The original Kilner® Jar, first invented by John Kilner and Co in the 1840s in England, is as much loved and successful now as it was over 175 years ago.

Its long-lasting popularity is owed to its unique pressure seal, iconic design and overall quality.

Put simply, households all over the world trust it to successfully preserve and pickle their fruit and vegetables.

To help you in your pickling journey we have a dedicated website www.kilnerjar.co.uk which is jam packed with recipes and 'how to' video demonstrations, as well as questions and answers on some of the most commonly asked pickling questions.

We also have our "Kilner Club" where you can be part of the latest news, along with new product updates and much more.

SEARCH KILNER ON THE FOLLOWING TO CONNECT WITH US:



YouTube



YOUR GUIDE TO ESSENTIAL EQUIPMENT FOR PICKLING

Most of the equipment used to make pickles may already be found in your kitchen but there are a few essential items which you will need for particular processes.

The Kilner® range features a number of specialist items and you will be able to find out more information about them in 'The Range' section of our website www.kilnerjar.co.uk.

1. Spatula & Bubble Remover

The spatula is perfect for safely stirring large volumes of hot liquids. With a built-in safety hook to stop the spatula sliding in to the pan, measuring notches which indicate filling levels and a bubble remover to ensure all bubbles are removed before processing, we've got you covered.

2. Preserving Pan

With a sturdy handle and pouring lip, perfect for sterilising Kilner® Jars and also preparing recipes.

3. Clip Top Jars

Glass jars with clip top lids and replaceable rubber seals. Available in a range of sizes and shapes.

4. Silicone Jar Funnel

With an easy push top feature, our practical silicone funnel fits any sized Kilner® Preserve or Clip Top Jars, allowing you to fill jars quickly and easily without spillage and waste.

5. Preserve Jars

Glass jars with a replaceable vacuum seal lid and screw band. Available in a range of sizes.

6. Jar Tongs

With heat resistant arms the Kilner® Jar Tongs will allow you to grip and remove hot sterilised and processed jars from hot water.

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Essential for the pickling process, sterilising glass jars is required to remove all bacteria, yeasts, fungi and organisms from the jar so that when you use it for pickling, the food will remain fresh within the vacuum.

- 1** Remove the lids or rubber seals from your Kilner® Jars and put to one side. Check the jars or bottles thoroughly for damage such as cracks, breaks, and chips. If you find that any of your jars or bottles are damaged you must discard them.
- 2** Next, place a pan rack or tea towel into the bottom of the preserving pan then place the jars on top.
- 3** Fill the preserving pan with cool water until the jars are covered and bring to the boil for ten minutes, turn the heat off and cover the pan to keep the jars warm until you are ready to fill them.
IMPORTANT: never submerge your jars straight into boiling water or fill jars with boiling water.
- 4** Place vacuum seal lids or rubber seals in a saucepan and fill with 4 inches of water, heat and simmer at 82 degrees for 10 minutes, turn the heat off and cover the pan until you are ready to seal the jars.
- 5** Carefully remove your sterilised Kilner® Jars from the preserving pan using the jam tongs pouring away any water which may be inside the jars. Place the empty Kilner® Jars onto a clean tea towel on the work surface. Remove the lids and rubber seals from the saucepan using a magnetic lid lifter and lay them out on the clean tea towel ready to fill.

TO WATCH OUR VIDEO ON STERILISING PLEASE VISIT THE
'HOW TO SECTION' ON OUR WEBSITE WWW.KILNERJAR.CO.UK

Checklist for pickling



For flavoursome pickles and an easy pickling process, follow our useful checklist.

Pickles are an easy preserve to make provided you are well prepared. Your main priorities are the raw ingredients, a good quality Sarson's vinegar and the maturing period you allow before opening them.

- 1** To prevent cloudy or dark pickles forming always use pickling salt or pure sea salt.
- 2** Always make sure you rinse and drain your prepared fruit and vegetables after you have salted them.
- 3** To prevent your pickled vegetables or fruit from bruising do not pack them too tightly into your jar.
- 4** Leave the correct headspace as indicated in your recipe. Headspace refers to the unfilled space above the food in a jar and below its lid. The correct headspace is essential for the expansion of food as jars are processed.
- 5** Process your pickles to create an airtight seal. We recommend processing your finished jars in a water bath. This removes excess air and bacteria by creating a pressure seal.
- 6** It is important to let your pickles mature in flavour before you open them, so store them in a cool, dry, dark place for at least 4 weeks.



enjoy!



PICKLED ONIONS

STEP BY STEP GUIDE



TOP TIP: Always use the freshest produce which has been cleaned thoroughly

INGREDIENTS

500g small pickling onions
25g salt
600ml Sarson's Malt Pickling Vinegar
100g granulated sugar
10 peppercorns
2tsp mustard seeds
1tsp coriander seeds
2 bay leaves

SUGGESTED JARS

1 Litre Kilner® Clip Top Jar or
1 Litre Kilner® Preserve Jar



STEP 1.

Put the onions in a Kilner® Preserving Pan and tip over a kettle of boiling water. Leave for 20 seconds then pour into a colander, return to the bowl and pour over lots of very cold water. The skins should now peel off very easily.



STEP 2.

Once peeled, place into a preserving pan and sprinkle with salt.

Cover and leave overnight or up to 24hrs.



STEP 3.

Meanwhile, pour the vinegar and sugar into a preserving pan with the peppercorns, mustard seeds, coriander seeds and bay leaves. Bring to the boil then remove from the heat and set aside overnight to allow the spices to infuse.



STEP 4.

The following day, rinse the onions well and pat dry. Pack the onions into sterilised Kilner® Jars then use a jug to pour over the vinegar, including the mustard seeds, coriander seeds, peppercorns and bay leaves, completely covering the onions. Ensure you leave 1.5cm headspace.



STEP 5.

Wipe the rim and threads of your Kilner® Jar and seal. Process your Kilner® Jars (please visit our section on processing your jars on our website).

Allow to mature for 6 weeks in a cool and dry place.

PICKLED RED CABBAGE

INGREDIENTS

- 1 medium red cabbage • 1tbsp salt
- ½ tbsp granulated sugar • ½ small onion sliced
- 450ml Sarson's Distilled Pickling Vinegar

SUGGESTED JARS

1 Litre Kilner® Clip Top Jar

METHOD

1. Cut the cabbage into quarters and discard the outer leaves. Cut away the hard central core and shred the remaining cabbage finely.
2. Layer the cabbage in a bowl with salt then cover and leave to stand overnight.
3. In a Kilner® Preserving Pan gently heat the vinegar and sugar until the sugar has dissolved. Set aside to cool.
4. The following day thoroughly rinse the cabbage and pat dry with kitchen roll.
5. Pack into sterilised Kilner® Jars adding a slice or two of onion as you go. Pour in the vinegar until the cabbage is covered, leaving 1.5cm headspace. Wipe the rim of your Kilner® Jar and seal. Process your Kilner® Jars (please visit our section on processing your jars for information). Allow to mature for 4 weeks in a cool and dry place.



SWEET & SOUR COURGETTES WITH RED ONIONS

INGREDIENTS

- 3 courgettes
- 2 red onions
- 2 tbsp salt

FOR THE BRINE

- 400ml Sarson's Malt Pickling Vinegar
- 200g white sugar • ¼ tsp turmeric
- 2 tsp yellow mustard seeds
- 1 tsp coriander seeds (dry roasted in a frying pan over a medium heat for a few minutes)

SUGGESTED JARS

1 x 0.5 Litre Round Kilner® Clip Top Jar or Kilner® 0.5 Litre Preserve Jar

METHOD

1. Trim the ends then using a mandolin slicer, slice the courgettes into 5mm thickness. Peel the onions and again using a mandolin slice the red onion into 2mm rings.
2. Separate the onion rings and put them into a large bowl along with the courgettes. Sprinkle with salt and mix to coat. Cover with cling film and place in the fridge for about 3 hours.
3. Meanwhile put the vinegar, sugar, turmeric, mustard seeds and coriander seeds into a Kilner® Preserving Pan and bring to the boil. Turn the heat down and simmer for about 5 minutes. Remove the pan from the heat and let the brine cool to room temperature. Leave the salt on the courgettes and onions and drain well.
4. Fill sterilised Kilner® Jars with the courgettes and onions. Pour in the brine ensuring you leave 1.5cm headspace. Tap the jars to remove any trapped air.
5. Wipe the rim of your Kilner® Jar and seal. Process your Kilner® Jars (please visit our section on processing your jars for information). Allow to mature for 4 weeks in a cool and dry place.



PICKLED CUCUMBER

INGREDIENTS

- Half a cucumber
- 1 shallot, peeled
- 1 sprig dill, chopped
- 1 tbsp granulated sugar
- A pinch of salt
- 150ml Sarson's Malt Vinegar
- 1 tsp whole mustard seeds

SUGGESTED JARS

2 x 0.35 Litre Kilner®
Clip Top Jars or
0.5 Litre Kilner® Preserve Jars

METHOD

1. Slice the cucumber and shallot very finely and layer in a Kilner® Clip Top Jar. Scatter with the dill.
2. In a jug combine the sugar, salt, vinegar and mustard seeds then pour over the cucumber ensuring you leave 1.5cm headspace.
3. Wipe the rim of your Kilner® Jar and seal. Process your Kilner® Jars (please visit our section on processing your jars for information). Allow to mature for 4 weeks in a cool and dry place.



TOP TIP: Always use the freshest produce which has been cleaned thoroughly

PICKLED EGGS

INGREDIENTS

- 10 medium eggs
- 500ml Sarson's Distilled Vinegar
- 4 bay leaves
- ½ tsp mustard seeds

SUGGESTED JARS

2 x 0.5 Litre Kilner® Clip Top Jars or
1 Litre Kilner® Clip Top Jar

METHOD

1. Place the eggs into a Kilner® Preserving Pan with water, bring to the boil and simmer for 7 minutes. Drain and place the pan under the cold tap and run water onto the eggs until they are cool. Peel the shells away and pack into Kilner® Sterilised Jars.
2. Add bay leaves and mustard seeds to the jar and pour over distilled vinegar until the eggs are completely covered ensuring you leave 1.5cm headspace. Wipe the rim of your Kilner® Jar and seal. Process your Kilner® Jars (please visit our section on processing your jars for information).
3. Allow to mature for four weeks in a cool and dry place.



FOR MORE
INFORMATION
ON THE KILNER®
RANGE VISIT
KILNERJAR.CO.UK

PROCESSING YOUR JARS



If you would like your preserved food to last for up to a year then you need to process your jars. This is a simple process and removes excess air and bacteria from your jars by creating a pressure seal. Processing is similar to how commercial producers of food remove any air in the jars.



STEP 1

Carefully fill your jars and using a clean cloth wipe the rim of the jars to remove any food debris. If using Kilner® Clip Top Jars place the rubber seal securely onto the jar lid and close the clips.

If using Kilner® Preserve Jars place the metal disc on the jar rim and secure tightly with the screw band.



STEP 2

Place the jars into a Kilner® Preserving Pan and cover with cool water. Slowly bring to the boil and simmer for 20 minutes. Using jar tongs, carefully remove the jars and place to one side.



STEP 3

Leave your jars to cool for 24 hours. The next day you need to check a seal has formed. For Kilner® Preserve Jars the lid should not pop when pressed. For Kilner® Clip Top Jars the lid should not move upwards when the clips are undone. Store your finished pickles in a cool dry place.

TO WATCH OUR HOW TO VIDEOS PLEASE VISIT WWW.KILNERJAR.CO.UK



WHEN THINGS GO WRONG

! TOUGH PICKLES

Whereas too little salt causes soft pickles, too much salt causes tough pickles so take care to measure the correct amount as indicated by your recipe.



Tough pickles can also occur by processing them for too long so be sure to time correctly.

! SOFT PICKLES

If your pickles are soft when you come to eat them this may be down to using vinegar with low acidity or not enough salt.



Make sure to measure salt carefully and choose vinegar which has 5-7% acid content. We recommend using Sarsons vinegar.

Another cause for soft pickles is storing them in a place which is too warm. Make sure to store pickles in a cool, dry and dark place.

! DARK COLOURED PICKLES

Pickles can become dark if ground spices are used instead of whole spices.

Darkening can also occur if table salt is used as it contains anti-caking agents which cause discolouration. It is always advisable to use pickling or kosher salt.



Finally, the water used to make the brine may be hard; the ideal water for making the brine is soft or distilled water.

! MOULDY PICKLES

If your pickles are mouldy when you come to eat them you must discard them immediately as they are not edible.

The next time you pickle, be sure to take extra care over sterilisation of jars and lids or seals and make sure a good airtight seal has formed. The lid should be concave.



Also, make sure you wash each vegetable thoroughly before processing. Unlike preserves these vegetables are not cooked so washing them is important.

! WHITE SEDIMENT

If you find white sediment at the bottom of your jar this could be due to harmless yeasts growing on the surface which has then settled.



A small amount of white sediment is normal and is harmless.

SOCIAL MEDIA

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AND WE'LL SHARE OUR FAVOURITES!



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