

Cooks Challenge: Michaelmas Preserves

Preserve the year's harvest!

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Aiden Elfleadur
Michaelmas preserves.

Our quince tree set fruit for the first time this year so I preserved quince in syrup.

Also, my bottle of wine vinegar formed a “mother” culture, so I transferred that to a new bottle of wine. We’ll see if it makes more vinegar and how long that will take. Is that preserving or spoiling the wine.... Hmmm.



Chiffon
Drying herbs. Mint, oregano, etc. Not as fragrant as I had imagined.

Claricia de La Mere

I made jam! Ground cherry jam - never heard of ground cherries so of course my first thought was “make it into jam!!” I realized it has actually been several years since I’ve made jam and I forgot all the steps so hopefully it turns out.



Elizabella Marchant and Tarmach

We harvested the last of my green tomatoes today, so I'm going to put some of them in brine, to pickle them, then see what I want to make with the rest. I have also frozen my Serrano chiles, so that we can make salsa all through the Winter.

I bought some end-of-the-season Summer fruits, and with Tarmach's assistance, I dehydrated peaches, nectarines, plums, and a bit of pineapple. The texture is like jerky, and all of the sweetness of the fruits are deliciously concentrated. Next up is watermelon, more pineapple, and some apples.

I'm also pickling some green tomatoes in leftover brine from a jar of garlic dill pickles. Tarmach's contribution to the preservation project has been a loaf of green tomato bread (Thank you, Runa).

My last entry is the preserving of my garden herbs: stripping leaves, chopping, and drying rosemary, two types of thyme, basil, and oregano.

Glenn (with Miriana)

I trimmed back Glenn's potted mint plant so it wouldn't overgrow the house. It's now hanging to dry. Partial credit to Glenn for growing the mint (even though I'm the one who rooted the cuttings and make sure it's kept watered.



Hely d'Signy

I made Gouda cheese that is aging now. It's preserved milk, right? (Recipe is from the 200 easy homemade cheeses book.)



Juliane Beauchampe

he last batch of the simplest of all Tomato sauces is in progress. Three pounds (or so) of Roma Tomatoes, several "glugs" (technical term) of Olive oil and one Onion halved. For a slightly sweeter sauce, use 4 Tablespoons of butter. Remove skins of Tomatoes, simmer until it reaches the desired consistency. I traditionally toss in a small pinch of cinnamon and sugar to prevent bitterness. However, this year some fiend possessed me and I used a 1/2 tsp. of Auntie Arwen's "Vermont Happy Dance." I highly recommend that substitution. This is a great basic sauce. I am not canning this year, so this will be frozen until needed.



Made two cups total of Umbrian Pesto. Basil, arugula, Spinach, Garlic, Raisins, Pine Nuts, Walnuts and hazelnuts. Olive oil, of course, and Peppercorns. Photos right.



Madeline de Bouvier

Finally finished my items.

- Three types of pickled eggs (mustard, beet, herbed),
- three flavors of beef jerky (Turkish, breakfast sausage, ginger teriyaki),
- preserved garlic,
- pickled peppers, and
- fermented pickles.

Eggs:

Brine - 1 cup each water, sugar, apple cider vinegar, and white vinegar, and 1Tbsp kosher salt. Bring to a boil, cool to about room temp, then pour over eggs.

- For mustard eggs - Add roughly crushed brown mustard seeds, some mustard powder, and turmeric (for color).
- For beet eggs - Add some juice off of pickled beets and some small diced up pickled beets.
- For savory eggs - Add some thin sliced onions, 1Tbsp diced garlic, and 1Tbsp Bavarian herb blend (Penzey's brand).



Beef jerky:



Turkish - 1/2 cup soy sauce, 1/4 cup red wine vin., 1/4 cup red wine, 1 Tbsp brown sugar, 2Tbsp Turkish seasoning (Penzey's brand), 1 tsp kosher salt.

Teriyaki - 1/2 cup soy sauce, 1/2 cup teriyaki sauce, 2 Tbsp brown sugar, 1 Tbsp garlic powder, 1Tbsp powdered ginger, 1 tsp kosher salt.

Breakfast - 3 tsp Breakfast Sausage seasoning (Penney's brand), splash of red wine vinegar, 1/2 cup red wine, 1 Tbsp brown sugar, 1 tsp kosher salt.

Slice meat very thin and place in marinade for 8 hours or overnight. Dehydrate for about 10 hours. Cool completely and store in an airtight container.

Garlic –

Place clean garlic cloves in olive oil with sea salt. The oil is very tasty to use in cooking, too.



Pickled peppers –

1 Tbsp sugar and sugar, 2 cups water, 1 cup white vinegar, 1 each green, red, and yellow pepper cut into long strips, 1 onion or shallot cut into thin rings, 2 garlic cloves cut in half, and fresh tarragon sprigs.

Heat sugar, salt, water and vinegar together until sugar is dissolved. In clean, hot jars pack everything else. Pour hot liquid over veggies, seal tightly, and store in frig for at least 1 week before eating. Store in frig.

Fermented pickles.

See below.



1 cup (250 ml) hot water
2 tablespoons salt
2 teaspoons sugar
7-10 Persian or Japanese cucumbers washed and ends slightly trimmed
2 cloves garlic, peeled
Purified water, to cover the cucumber
½ teaspoon oil

1 Combine the 1 cup (250 ml) hot water, salt, and sugar in a large measuring cup with a pour spout; stir until the salt and sugar are completely dissolved and then cool to room temperature.
2 Sterilize a 1-liter (1.06 qt) canning jar.
3 Cut the cucumbers into spears by cutting them in half lengthwise, and then cutting each half lengthwise into 3 equal pieces.
4 Put 1 clove of garlic in the bottom of the jar, add the cucumber spears, and then add the other clove of garlic on top.
5 Pour in the water/salt/sugar mixture, then add enough purified water so that the cucumbers are completely covered, leaving about 1 inch (2.5 cm) of free space at the top.
6 Let the jar sit at room temperature to form pickles. The pickles are ready to eat when the cucumber turns khaki green in color, and they smell faintly of vinegar. This will take about 5 to 7 days in hot weather and 15 to 20 days in colder weather.
7 Once the pickles are ready to eat, drizzle in the oil and store refrigerated.

Miriana

I harvested my pears and will be oven drying them, probably with spices for seasoning, once my oven finishes being cleaned out after a mishap with banana bread...

Nadezhyda the Simple

Phooey and double phooey! My current currant crop was not big enough this year to make a full batch of jelly. What I do have is currently (could not resist) residing in the freezer for next year.



Robert de Cleftlands

Frozen homegrown hops, waiting until later in the year to make beer.

Rojhan the Wanderer

Pemmican.

Take scrap meat (any fatty meat like belly or tail I am using deer scrap for this) render the fat out. Pull meat out of fat Sesan lightly with salt

Dry in a low oven (200 is as low as mine goes but if you have a dehydrator you can use that instead) untill crisp

Cop dried meat into fine pieces

In separate bowl mix dried outs, acorns, and choke berries.

Mix in dried meet Add rendered fat, salt, and cold lard as needed Mix into firm ball

Firmly pack the outside in salt and wrap in thin hide.

Dig a hole wide enough for your pouch. Dig down until the ground is cold and hard. Burry your pemmican and mark the hole. Let sit for a minimum of six months.

Return when very hungry and dig it up.

Note: it is very salty and has a bad texture. Do not recommend unless literally starving or giving as a joke also min is still curing in the ground this is a picture from the internet.



Wrin the Red



I'm hanging up my bean vines to dry the pods.

Preserving 15 pounds of Jonagolds, wrapped in paper, in wooden boxes.