
Preserves, Liqueurs and Infusions with Kelly Wilkinson

Chapter 1 - Introduction

Overview

- Hi I'm Kelly, and this is Sarah, and we are going to walk you through a whole bunch of boozy, foody gifts that are all preserve-based for everybody on your list this year. - At the outset, these might seem a little complicated but they're actually super simple and don't require any of the water baths or hassle of traditional preserving. - So we're gonna start with all the boozy stuff, we are going to show you how to make infused vodka and bourbon, and then we are going to make a coffee liqueur, and finally, a bitters, for all the wannabe hipster bartenders on your list. - And then we'll round these out with a few non-alcoholic options a preserved lemon, quick pickle, and a very fancy little syrup called a shrub. And I have created recipes for Williams-Sonoma, Harry & David, and this particular batch is very simple and doesn't require more than going to the grocery store, picking up a few items, some jars and some cheesecloth. - And then we're gonna give you ideas for how to use these items, ^also how to make pretty, cute little labels, ^so they'll be extra special and thoughtful ^when you give them away. ^All of these recipes lend themselves really well ^to being made up in big batches, so just grab a pal and a Sunday afternoon, and you will be set for the season.

Chapter 2 - Boozy Concotions

Infused Vodka and Bourbon

- We're gonna kick this off with about as simple as it gets, the infused vodka infused bourbon. And from your kitchen, you're gonna need a decent size sieve or strainer, a Pyrex dish with a pouring spout, some cheesecloth, which you can get pretty much at any grocery store, a peeler, a paring knife, a funnel, and a small cutting board. - Then on to the food and booze side of things. We are going to make a grapefruit ginger vodka. You need the grapefruit and the ginger. The grapefruit should be cleaned and scrubbed. For the vodka, whatever you start with is what you're gonna finish with. So use a vodka that you like. Vodka's a nice alcohol to start with because it has a really neutral, clean base. So, but, you know, if you start with gasoline, no magic is happen in this infusion process. So make it as good quality vodka as you can. And then, for the bourbon, same thing. Use a bourbon that you like. We are going to make a spiced cherry bourbon. So, since it's winter and we don't have any fresh cherries, we're using some frozen cherries that we've defrosted in the refrigerator, a nice and strong bourbon. I'm gonna add a little bit of orange peel and a vanilla bean. You need jars in which to make these infusions. These are pint-and-a-half jars. You can use any size that you want, but the recipe that we'll be giving you will work for a pint and a half. These need to be sterilized, so just wash them in really hot, soapy water. And then you need the final jars that you will be pouring all of this into and giving it away. So whatever size or shape you want them to be. For the vodka, we are going to infuse this with ginger and grapefruit peel. - [Sarah] So we're gonna start with peeling the grapefruit. And this grapefruit's been scrubbed really nice and clean by Kelly, so I hope it's really clean. - [Kelly] It is. - [Sarah] And we're just gonna start peeling at the top. You don't have to get this in one big, long peel and all fancy-pants, because you're gonna end up straining this at the end. But the key is, let's see if I can do it, is to get as little pith, which is the white here, on the bottom, so I'm gonna get a little bit thinner in here. Because that pith is what's gonna bring a little bit more bitterness than probably what I want. What I want is all the essential oils and the aromatics that are

in the peel itself, that are in all of those little pores. So I'm just gonna work my way around, trying to be as shallow as I can. Sometimes it's easy, sometimes it's not, but it's, you know, it's all a bit mad scientist-ey. So I've got a nice, big peel going here, little bit of pith in there but that's okay. Work my way all the way around. And we're gonna do this for two grapefruits, for which size, Kelly, it's a pint and a half? - [Kelly] Yep, we're using a pint-and-a-half jar. - [Sarah] For a pint-and-a-half jar. It's very impressive, isn't it? Aren't you impressed? (laughs) - [Kelly] I, I could not do that. It's good that you're the one doing this part. - [Sarah] So that's pretty good. - [Kelly] Sarah always says it doesn't have to be perfect, - [Sarah] It doesn't. - [Kelly] And then goes and makes it perfect. - [Sarah] But now we have this nice, long peel. And before I put it in the jar, I'm just gonna kind of give it a little beating with my hands and bruise it. - [Kelly] You want to speed it on its way a little bit in releasing its goodness. - Just kind of give it a little crush in my hands, and then I'm gonna pop it right in our jar. So I'm gonna do this with two grapefruits, bruise them with my hands, and pop them both in that jar. And Kelly's gonna work on the ginger. - So the ginger, you can do this any way, it's the same principle. You just want to get that ginger essence into the jar. But what I did, is I just peeled off the skin here. Get a ginger at the store that has this nice, wide, fat plane, and then you can just create these long peels, like so, and just pop them into the jar. It's okay if it has that little woody bit on it. Again, we've scrubbed and cleaned this ginger. Ginger is pretty strong, so I think three or four of these guys is plenty, but if you are a ginger girl, just go crazy and stuff a whole bunch of ginger in here. So we've got our other peel ready to go. - [Sarah] So we can put it in, maybe give it a little squeeze, a little twist. - A little twist up. - [Sarah] Release some of the oils. - And then this all goes in the jar, and on top goes the vodka. And then close this guy up. Screw this guy on nice and tight and give it a little shake. And then you want to take this and you want to set it in a dark place and just let it do its magic steeping infusing potency. The great thing about these infused vodkas is that there really is no rhyme or reason or hard and fast rules to follow. It's all to taste, so you can experiment with what flavors you like and however long you want it to infuse for. So you just, after a week or two, start tasting it, give it a little sip in the pantry, and whenever you love the taste of it is when it's done. We have a guy here - And at the end in a couple of weeks - that's been hanging out - You have something as glorious as this. And we should give it a smell, 'cause I bet it smells amazing. - [Kelly] Wish these were scratch and sniff videos. - But it's very aromatic, it smells like grapefruit, it smells like ginger, and it'll make a great cocktail. The next step is to strain out the peel. So we're gonna take our Pyrex, one sheet of cheesecloth, Kelly, that one's for you for our bourbon, and I'm gonna open this up, and this has been folded over four times, which is plenty to make sure that you're getting out all the pith, all the peel, and all the ginger. That being said, it definitely looks really pretty with they're in there, so if you feel like you want to keep it in, by all means, just fish it out and you can divide it up amongst the different jars that you have. So I'm just gonna start by pouring this in. I can see some seeds coming out, some little bits. Oh boy. (Kelly gasps) - [Kelly] About to go overboard (laughs). - [Sarah] Here we go (laughs). Thanks, Kel. - [Kelly] We can start it off. - So I'm just gonna let that drip just a minute. Put it over to the side, and then get my funnel, put it on the top, and carefully pour this in. Great, just enough. The peel that's left over from the infused grapefruit is really pretty, so if you want to add it into your finished product, so your hostess will know what exactly is in there if she happens to lose her very pretty label, it's a nice thing to add in. So you can either start with a fresh one and continue infusing your vodka, or you can just use what you have in there because it's still definitely retains its shape and looks really pretty. - So you can fish one out and stuff it in there. - Or you can put a fresh one in, whatever you like, and just keep the infusion going. But since we have these here. - [Kelly] We've got it handy. - And it really is a good

indicator of what exactly you made, so if your hostess who you're giving this gift to loses the label. - Alright, and there's your vodka done. We are gonna show you how to add labels to these later. Vodka, like we said, is a really great one to start with because it's so basic and stripped of any other taste. You could add a vanilla bean and make a vanilla vodka. You could go all citrus if you're not really a ginger kind of girl. Or you could push it in a savory direction, like making something for Bloody Marys. - With jalapeno peppers, maybe some celery salt, and just give it a nice little zip. So it would be perfect in a Bloody. - There is your vodka done. The bourbon you do the exact same way. It's a couple of handful of cherries, just about halfway up the jar. - [Sarah] Getting you a nice, long peel here, Kelly. - Sarah is working me up a peel. That looks about good. We just need a couple inches of orange peel here. You don't need the whole thing. - [Sarah] You don't want the big, long, amazing peel I made? - The monster peel? (laughs) I'm gonna use about that much. And same thing, twist it in here to start releasing the oils. And then we're also going to add one vanilla bean. You could make this just cherries. You could make cherry brandy. I'm adding the orange and the vanilla because it really just makes it seem like Christmas. - So we're gonna cut this vanilla bean, and if you've never cut a vanilla bean before, the most important thing is you wanna slice it right down the middle, and you're gonna end up scraping out the seeds, 'cause that's where all the flavor and the aromatics are. We're gonna start at the top. Hold the top with your thumb and work your way down the bean, right down the center. Okay, gonna break it open, and inside here is very tiny little beans. I'm taking the edge of my paring knife and I'm just gonna scrape, let's move that one out of the way, right up the bean. Oops. We'll just keep scraping. It's not a big deal, 'cause this is all getting strained out. So what you have in the end are these itty bitty, teeny weeny beans that you would see, you know, normally dotting your vanilla ice cream. So I'm gonna put it into my little jar here. I'm also gonna put in the bean pod, because it still has a lot of beans in it that I did not cover. Kelly, did you want the whole bean in, or just half? - Yes. - [Sarah] Okay, so we'll just scrape out the next one. - [Kelly] Please. - [Sarah] Get that in and take the whole pod and pop it right in the jar. - [Kelly] Awesome. (cork pops) - I like that sound, Kelly. - It's a good sound. Then you're just gonna glug your bourbon right here into the jar. - So there's no rhyme or reason about how much peel you put in there, it was just to taste. - It's just to taste, yeah. It just gives a nice little, little orange essence. Seal this guy up, the exact same thing. Put it in a dark spot and give it a little shake shake, every day, every other day. We have one that we let steep for about two weeks, and it tastes flipping delicious (laughs). It is really terrific. So you're gonna, as soon as you love the taste of it, you're gonna strain it the exact same way that we did the vodka, and then you're gonna put this in a pretty jar. - It's also really handy to put a little piece of masking tape and write down the date you started infusing. - Let me tell you, these are delicious in Manhattans and in Old Fashioneds. Use this cherry bourbon. It is delicious. And like I said before, you can also use a cherry brandy or any other kind of infused fruit boozy deliciousness, you guys. Any flavors that you love, just toss it together with some alcohol and experiment. - Just mad scientist that stuff. - Mad scientist it up. This is a terrific present.

Coffee Liqueur

- This coffee liqueur is barely harder than making a cup of coffee. - From your kitchen you're going to need: a sieve and some cheesecloth, a Pyrex with a pouring spout, a small paring knife and a cutting board, a cup and a half cup measure, a whisk, a funnel and a small sauce pan. - And for what goes in the sauce pan we need: a cup of water, a cup and a half of sugar, which that one is already measured out - [Woman In Plaid] Oh great. - A half a cup of coffee. This is instant coffee but if you

want to get Portlandia on this, you can use coffee from your local roaster. If you are using coffee, you want to make a really strong coffee like double strength - About double - And you want to have three cups of that coffee. So into there went the half cup of instant coffee. Bring this to your stove and bring it to a nice slow boil. - You want to make sure that all of your sugar has dissolved before you want to add in the vodka. It's really important that you also allow this to cool before you add that in, so you don't burn off any of the vodka, i.e. deliciousness. - So set that aside and let it cool. We have the exact same thing right here. We've already made this guy up. Once you have that cooled, you want to add one cup of vodka. - [Woman in Plaid] I have a measure right here. - [Kelly] And then we are also going to add a full vanilla bean. Here's that guy. - So we're going to scrape that again, Kel? - Yes please. - [Woman In Plaid] Just like our bourbon drink. We're going to start at the top, work our way down to the bottom. Separate the bean, the pod and scrape out all the beans. And we're going to put that right inside. And in goes our pod. You might think it's spent, but it definitely has a lot of flavor still in there. Pop it in. So there we go. Give that a small little stir. Make sure everything's combined. - [Kelly] We've got our jar, all ready to go. This is again, a clean and sterilized pint and a half jar. We'll pour everything right in here. Tighten this up. Give it a shake and the same thing as the infusions that we've made, you want to set this in a dark place and let it steep away. We have one of these that has been doing just that. - For how long was that one steeping for, Kel? - This has been, a week. You want to check this after about a week and it's nice and sludgy looking. - Thick and delicious - It might not sound appetizing but it is thick and it is delicious. We had this over some ice cream last night. Chocolate ice cream and blueberries. - This is a perfect gift for somebody that you know the bourbon might be too intense for. Or a big, bottle of vodka might be a bit much. This is your Kahlua drinkers of the world. Kelly's mother would love this. So we're just going to strain it out. Primarily, you're really just straining out the vanilla bean. So maybe I can see if I can do this in one fell swoop. And anything, any little bits of the vanilla bean that may have come off. Just so it's nice and clean and sludgy all at the same time. - It's sludgy and delicious, I'll say that. - It's sludgy in a good way. The good kind of sludge. - And we have our jar that we want to, pour the finished jar that we want to give it, ready to go. Again that guy's nice and clean. - [Woman In Plaid] And there we go. Do you have the top? - [Kelly] I do. - [Woman In Plaid] Perfect. - Cork it up. Actually got this at the hardware store. I swapped out the screwed top for a cork topper. - That's cute - And delicious.

Bitters

- Next up, we are making bitters. All of those little tinctures that are in tiny, little bottles in bars. And they are what make things like a Manhattan, a Manhattan, an Old-Fashioned, an Old-Fashioned, they are really concentrated elixirs that you can have lots of different kind of flavors, but they really round out and make a cocktail a terrific cocktail. - The equipment you're gonna need to make bitters are some cheese cloth, which again, you can find at any grocery store, a small strainer, a Pyrex measure, a peeler, some sort of smasher Kelly's pulled out here, a paring knife, and a small cutting board. You also are gonna need a pint and a half container to do your steeping and infusing, and then you're gonna finish it off in a small, little bottle that has a little eyedropper, cause you're only gonna use a tiny little bit in each drink. So, you really want to have a good amount of control. - For the bitters that we're making, these are gonna be an orange-y fig bitters, so you are going to need two oranges, some dried figs, I'm gonna put about six or eight in to this particular concoction, cinnamon stick, some cardamom pods, and that's gonna be it for these flavors that we're using. I've made these before and used things like star anise and cloves, and I find those really overpowering,

so we're keeping it pretty simple this time. This mysterious creation is a burdock root. We have that to show you that you can really go down the rabbit-hole of bitters, and it become very Harry Potter very quickly. (laughs) With things like burdock root and-- - And wormwood, - Dandelion. - There's just tons of things you could find at uh, I don't know, where were you finding eye of newt? - Some frog's breath? - At Hogwarts you could definitely find some of these ingredients, but I think it's important to note that these are all dried to a certain extent. I mean, these are dried figs. You want things as concentrated as possible. Everything's concentrated here, we're even gonna dehydrate the peel of the orange. - Right, and then you need the liquid that you're gonna use, and we're gonna use grain alcohol. So, this is serious business, you guys. This will put hair on your chest, or take it off. (laughs) It's 151 proof. When you're making infusions, you usually need at least an 80 proof, but the higher the proof, the more concentrated your final product will be, and it will pull out all of the essence that you want to get out of whatever you are infusing. When you use bitters, you only use a little bit. We're gonna go for the big boy stuff here, and use grain alcohol. - It's very easy to find at any liquor store or frat party. (laughs) I'm sure you can find some. - To start, we are going to peel these oranges. We're gonna peel two, and like Sarah said, we're gonna put these in your oven, or toaster oven, at 300 degrees because we want to dry them out a little bit, and what that does is it, all of the water evaporates and what it leaves is a really concentrated orange essence. - Exactly. - So, peel these off in the same way that we've showed you the peels with the infusions. You want to try and keep your peeling as shallow as possible so you don't get the pith, cause that will make it really bitter. - We do have a little bit of pith on there, but it's okay. It's bitters, right? It's supposed to be a little bitter. (laughing) - Right. There's a lot of license there. Then, I'm going to get going on the figs. Just cut these in half and put them in the jar. You don't have to take the stem off. I take the stem off, would you take the stem off? - [Sarah] I like their little stems on there, it's rustic. Well, you are gonna strain this, so maybe it imparts another mysterious flavor. - [Kelly] It's rustic. (laughs) I love how rustic means you can do anything. (laughs) - [Sarah] I say keep them on. - [Kelly] All right, the stems stay in the picture. - [Sarah] It's crucial. (laughs) - So, we have our figs, here. These peels from two oranges go in to the oven at 300 degrees for about 15 minutes, until they're nice and dry. We have done that already, and they're right here. They also make your house smell like an Anthropology store. - Yeah, and you can see they're kind of crispy and a lot of their moisture has been taken out, so they're ready to roll. Can I help? - So, put all those guys in there, of course. - [Sarah] Shove it on down. - [Kelly] And we want the cinnamon stick, and then we have our cardamom pods. I'm gonna use six or eight. These things are these dry, husky pods, and you just want to smash them with anything flat. I have this nifty guy, but you can use a knife, a mallet, anything at all. This is the pod, and the seeds are inside. You just want to smash them up so everything goes in there. We want a bunch of these. You probably know a more elegant way to do this, but. - [Sarah] I think it's pretty great, Kell, (laughs) what you're doing here. (laughs) - [Kelly] Thanks, Sarah. - [Sarah] Just get it, just get after it. - [Kelly] All right. Those smell delicious. Everything is in there, we just need to add the alcohol. This is our trusty pint and a half jar. - [Sarah] It does smell like college, doesn't it? (laughs) - [Kelly] Sarah and I were college roommates, so I feel particularly well equipped to tell you all about different booze and drinking adventures. (laughs) The top goes on, shake it, and this one goes, same thing, in to a dark place. This one takes a little bit longer to reach its real bitter perfection. - Potential. - But you want to shake it every couple days, which again, just mixes it up and gets everything distributed. We have this guy. - That looks really-- - I mean, look at the change. - Really awesome. - It's so cool to see. - [Sarah] It takes on the color of the figs, of the cinnamon, of the orange, and really transforms. - [Kelly] And this has been going for

almost a month, so it smells really just like bitters. - Lots of different notes. Can I stick a little finger in there? - Yeah, no one's looking. (laughs) - It's delicious. - And the figs give it this real kind of nice, earthy quality. We're gonna strain this. - Yup. So again, our cheese cloth. Fold it over four times in to a little Pyrex measure, and there's a lot of little business in here that you want to get out. - [Kelly] And this pint and a half makes, you know, we're using little jars here. So, we'll be able to get a few good gifts out of here, or just double or triple the amounts. - [Sarah] And again, there are so many different kinds of bitters, but this just happens to be one that we both really like, and work great in some pretty standard cocktails. - The other thing about bitters is you can use it in cocktails, like I said, Manhattans and Old-Fashioned, but you can also put a couple drops in club soda, or a champagne cocktail. Delicious. We're missing our little funnel. - [Sarah] I don't need it. - [Kelly] But Sarah has a steady hand. - [Sarah] I don't need it. (laughs) I don't need that crutch. (laughs) - [Kelly] All right. - [Sarah] Oh my god, look how beautiful that looks. - Look at how tincture-y, medicinally hiptser awesomeness that is. - [Sarah] And you didn't even have to go to Hogwarts to make this. (laughs) Super cute.

Chapter 3 - Fruit and Veggie Preserves

Lemon Preserves

- We are switching it up and going to make some food gifts. - And our first one is going to be a preserved lemon. Preserved lemons are delicious, I use them all the time. They're not too readily available in your local supermarkets, maybe a place that sells Moroccan, Middle Eastern foods. However, they're really easy to make at home. It just takes a little bit of time for them to pickle but the steps to make them are super simple. So we need a cutting board. We need our tablespoon measure. We need a paring knife. We need a small cutting board. And you also need a jam or jelly preserving jar that's going to hold maybe three to four small size lemons. - You need some kosher sea salt and some lemon juice. You can use store bought lemon juice or if you're really ambitious you can squeeze your own. And then you need the lemons themselves. We are here in California, where we are lucky enough to live near a Meyer lemon tree. (laughing) So we went and plucked some lemons off of the tree and they're terrific to use because they have a much thinner skin and so they brine faster. But we will also show you how to use regular store bought lemons as well. - The first thing you want to do is wash and scrub your lemons really, really well. Because you're not going to take the skin off so you really want to make sure they're super clean. So Kelly you have cleaned these alright. Check. - Check. - Check. So the first step you want to make sure you have a nice clean, sterilized jar. Which these are. And we're going to add three tablespoons to this jar. So Kelly, I'm going to hand this to you. - Three tablespoons of salt. - Kosher salt, yes. Which we have right here. And then while you're doing that, I'm going to take three or four nice sized, yet small, lemons. We're using Meyer lemons here but you could use more of an ordinary store bought lemon and we're going to show you how to use those in just a minute. But I'm going to score this little side here first and I'm just going to make it a small little X right on the bottom of each one. And I like to leave their little hats on there. I think it makes them like a nice little rustic look. But to finish these off, Kelly's put three tablespoons of Kosher salt to a pint size jar. So the amount of lemons you want to put in is basically as simple as, as many as you can shove in without breaking them. I'm gonna just start here. Dig them into the bottom. Really fit them in nice and tight. I'm going to see if I can wedge this guy in here. And then see if I can get one more in with the top closing. Let's just give it a test and see if that's gonna close on us. Yep. So that's about as many lemons as I can fit in this pint jar. So I'm going to open back up and I'm going to add ... I'm going to cover these lemons with lemon juice.

And between the lemon juice and the salt, this is going to be my pickling brine that's going to end up pickling my lemons. Now I'm going to close it down and this is going to force this over. It's okay if a little bit comes out. But you just want to make sure it's nice and filled up and nice and tight. Once you have this, we're going to do a little ... - You've seen this action before. - You've seen this before, huh? We're just making a little bit of a brine. We're going to dissolve some of that salt and then we're just going to put it aside. And that's going to sit for about a month in your refrigerator. This is not a cool dry place, this is a refrigerator. - It's really cool. It's like the old magic eight ball but with yellow. (laughing) Try again. So this is the Meyer lemon and if you want to do it or you don't have access to Meyer lemons you can do this with store bought lemons as well. But because, as we said, the skin is thicker, you want to slice through it a lot more. - You want to slice almost all the way through to the end but not quite all the way there. So I can see some of this pulp in here. And I'm going to open it up just a little bit and Kelly if you would can you please put in a nice, heaping tablespoon of salt. And we're going to pack the inside with salt. And what this is going to do is really give that inside a headstart on brining. Smush it back together and it's going to go into a jar just like you did the others. And we have one that we started just to show you to see what it would look like if you were going to pack a jar with your more run of the mill style lemons. - So what they do is when you have them in here, they start to release their juice and then as soon as they do that you would open this back up and cover this with lemon juice and it goes into the refrigerator for about a month. Now Sarah is going to tell us what we can actually do with these little beauties. - Oh, so when they're done you have something that looks like this. It's lost some of it's color. It's color is going to leech into the brining liquid a little bit -- - It's very waxy. - But it's really soft, it's kind of waxy. And what you don't want to use is not this pulpy center. Just use the rind. So the best way to attack one of these lemons once you've broken it open is just to slice a quarter off. So with your paring knife, you want to run your knife right along the edge of what would be the pith. It's a little hard to tell what it is right now but now you have this nice piece of rind. Preserved lemons give a really nice, bright, lemony finish to a lot of sauteed greens, to soups and salads, to salad dressings. It's just a perfect little, bright little finish.

Quick 'Kitchen Sink' Pickle

- This is another great, quick pickle idea. Super, super fast. You can get this thing rolling before you're making dinner and you can actually have this pickle in time, ready for your meal. It also makes a great gift. You can't let it sit too long. We call it a kitchen sink pickle because we pretty much throw everything in there that we can find that feels like a reasonable pickling spice. Here we have some mustard seeds, some fresh thyme, black peppercorns, we have coriander seeds, pink peppercorns, star anise, salt, and apple cider vinegar. This is an all-purpose pickling spice blend that will work with just about any vegetable. And here today, we're shallots and french green beans. - So we start with the vinegar and we need one cup of that, goes into the saucepan. - I'm gonna wing it since this is kitchen sinky, Kell'. I'm just gonna eyeball it. - I like it, I like your confidence. (liquid pouring) - (Long-Haired Woman) I'm gonna call that a cup. - (Kelly) And a half a cup of water. Then we need two teaspoons of kosher salt. (clangs) (pan sliding along surface) Then a couple teaspoons of whatever kinds of spices you would like to use. So we can just check in a little bit of everything here, to abribe it. (clinks) - (Long-Haired Woman) Maybe just one star anise, Kell'. Remember your mishap with the uh. - (Kelly) I know, star anise is pretty strong. - (Long-Haired Woman) With the bitters. - (Kelly) and these like woodsy stems and everything - (Long-Haired Woman) Just chuck it all in. - (Kelly) can go in here. Any other fresh herbs that you have hanging out in your refrigerator

or your garden, just chuck 'em in here. - And the next step is to get this on the stove top and bring it to a boil. While the brine's coming up to temperature on the stove top, we're going to slice up our shallots for the pickle. Take a nice-sized shallot, going to slice off the end. (shallot peeling) Give it a peel. This is a very stubborn peel, I'll get the other side too. And you want to slice these on the thin side. And Kelly, I have a few on that plate that have already been chopped, if you want to get them going into the jar. - (Kelly) We have a jar here that has been cleaned and washed and so it's ready to go. So you just add these guys. A little loosey-goosey arrangement. - (Long-Haired Woman) And you can pack them in because they are going to shrink down a bit once the hot brine hits them. Let's chuck another one in there. Okay, so that's ready for our brine. - And we cut these green beans to fit, so they are all ready to go. And you can look up, you can check out other vegetables and you could do cauliflower, you could do brussel sprouts but if they're a heartier vegetable like that, they will take longer to pickle. So these guys are nice and thin and will really pickle pretty quickly. - Which makes them quick 'cause they're small and they're tender. - We've got our hot pickling brine ready to go. - Ready to go. There's no need to strain the brine. In fact, a lot of the seeds and peppercorns just make it look prettier in the jar. - (Kelly) You want it to cover. Add a few more in there. And if it doesn't reach to the top, you can just add more water to reach the top, and you can even put a couple more of these guys in here to make it really festive looking. So this one, we would add water up to the top. And as soon as you have that done, close 'em up. Set it in the refrigerator. You want it to sit in there for at least 30 minutes, so it starts to become really pickly. And it'll keep up for up to a month, so these are terrific gifts to just make a whole batch up, keep 'em in your refrigerator, and pop them as out as you have holiday parties to go to.

Winter Shrub

- We have arrived at our final project which is a shrub. It sounds really strange, especially when I tell you that it's a vinegary-based syrup which sounds pretty bizarre, but it's delicious. It's tart and sweet at the same time. - Hmm, just like us. (laughing) - These are normally made with summer fruits, like raspberries and blackberries and strawberries, but we are going to make it a winter shrub and we are going to use pomegranates and cranberries. So, you need, to get started, the pomegranates and cranberries. - About eight cups of fruit that we're going to work with, here. We have about six cups of fresh cranberries and we're going to have two cups of fresh pomegranates. The first thing you need to do is to know how to open and de-seed a pomegranate. They're a delicious fruit. They've got tons of juice. You just have to get all of those little seeds out, so first step is to (knife blade rubbing) put a little cut (knife clattering) and pull it open (peel tearing) and you can see a whole bunch of seeds surrounded by a white membrane. And, there's lots of different theories on the best way to empty one of these pomegranates, but I just saw something online that seemed pretty remarkable, so I think we should we should do that here. Loosen it up. (peel squeaking) Just give it a little, a little tug and here comes the fun part. We're gonna flip it over in our hand, take the back of a wooden spoon and just get nasty with it. (wooden spoon tapping) And, I'm gonna whack the back of my pomegranate and it's going to flick out the majority of the seeds. (wooden spoon tapping) You getting a shower there, Kelly (laughs)? - [Kelly] A little pomegranate shower? - Slowly but surely, (wooden spoon tapping) and then we can fish out, Kelly, if you want of help with that, some of these little pieces of membrane because those will add some bitterness to it which we don't want. (bowl clanging) (wooden spoon tapping) And then, repeat the same step with the other side. And, to the pomegranates, we're going to add our cranberries and our sugar. - So, again, this is (berries pinging) going to equal eight cups of fruit and then we're adding four cups of

sugar, so it's a two to one fruit to sugar ratio, here. - And, we'll give that a really good stir. Summer fruits like raspberries and blackberries and strawberries, they give up their juices really fast when you're macerating them in sugar. Cranberries are a bit more stubborn. It's a way to expedite the process to break the membranes of the fruit to get them to release their juices and make a really nice syrup up on the stove top. - So, you give this guy a really big stir and make sure that it is, the sugar is evenly distributed here, as much as possible and, then, toss this into a nice big saucepan and put it on the stove. We have done that already - (gasps) We have, and-- - [Kelly] and we can show you the next step. - [Sarah] We have a beautiful pot of broken down fruit and sugar and the syrup and it's just unbelievably delicious. - And, glistening and gorgeous looking. Again if you are doing this in the summertime with other fruit, you could skip the step of putting it on the stove top and you could just have the fruit and sugar sit there and macerate until it gets really juicy and syrupy. - How long would that take, Kelly, would you say for summer fruit? - You know what, you can put it in the refrigerator and let it sit there for a day or so. - Right, but we don't have a day or so. We want to make this now, 'cause this is our Sunday to make our holiday gifts. The next step is to strain our fruit and separate the pulp from the delicious syrup that we have made, so we have our strainer, our Pyrex dish and our cheesecloth. Kelly-- - Do you want me to hold this guy? - [Sarah] That would be great, thank you. (pan clattering) And, it's a bit heavy and it's gonna take a little bit to force this through, (fruit mash sloshing) so a good approach is just to take it a little bit at a time. - [Kelly] And, you can see it's starting to ooze out just that pure syrup at the bottom. - [Sarah] And, with the back of a ladle, you can press down and really start forcing this through. All that fruit and sugar, eight cups and four cups sugar, had gotten us a yield of, how much, Kelly? - [Kelly] Two cups. - [Sarah] Two cups, so, indeed, this is a treat that should be reserved for some of your real special friends. - Yeah, if you guys, if you get a bit of shrub from Sarah or I, you will know that you are among the chosen few. - The shrubbists. - You're on the A-list. - So, we'll get the last remaining drops out. - Actually, it's getting up to 2 1/2. - How's my yield? This could also be used on the set of the next Carrie movie, (laughing) but it's fun to get your hands dirty every once in a while. Okay. - There you go. All right, we've got a little towel for you and then, into this goes red wine vinegar. This can be just a run-of-the-mill, store-bought red wine vinegar and it's a one-to-one ratio, so we have almost 2 1/2 cups here. (liquid sloshing) We want to get to five cups. Is there a faster way to pour this thing (laughing)? And, this is what give it its, obviously, its vinegar tang. You want to get up to five cups, here. So, it was pretty much a whole bottle. All right, give that a little stir. - [Sarah] Would you give it a taste, please, before we bottle up our - Yeah, I'd love to. - [Sarah] Shrubby madness? - [Kelly] Ooh, that is so good! It's very unusual. It's a really cool taste. We've got the jar that we're gonna give this in as a present which is, again, super clean, sterilized and a funnel. - [Sarah] And, Kelly, what would you put shrubs in? How am I gonna use my gift of the shrub? - I like to use my shrub in club soda. You can make a nice tall glass of club soda and add a little bit of shrub, or champagne. I have been very experimental and added it into a lot of cocktails. - Ooh, almost like a Kir Royale, - Yes, I do feel-- - A little, oh, delightful. - It's so Victorian and cool, I feel like if you add this to anything, it could legitimately be called a tipple. (both laughing) - That's fancy. - I think so. Cork that guy up and give it to your best pals, - Oh, thank you. - the most deserving ones. - Thank you so much.

Chapter 4 - Labels for Gifting

DIY gift labels and tags

- We have all of our glistening jars and glasses of preserved goodness here. (laughs) And it's time to

hit your craft drawers, raid 'em and come up with some really fast and cute tags. I've got yarn, fabric scraps, some stamps and ink pads our beloved Creative Bug washi tape, some markers and different adhesive stickers and labels and mailing tags. Scissors, hole punch, this little wacky (clicking) stamp from the office store which I love. You actually have to use tweezers which I feel like a nut job that I actually do that. But I love the way that it looks. So takes all of these supplies and just go to town. You do want some scrap paper so you can test this out. So for instance like this little guy is one of these tags. This is just a little stamp run off the bottom here. And you can write whatever it is that you're making and the date. I did the same kind of thing with cutting a label for the top of this preserved lemon. And I'm just going to run a stamp along the edge of that one. And then you can write on here what deliciousness you are giving people. And it's always nice to put a date on everything. So they know. - Pretty. - How long to keep it. Put that right on the top. Two lengths of washi tape just run them along side the bottle and write what it is your giving people. For this one you can hit your old decorative papers or cards and fold it make a little card. Hit it with a hole punch and put a length of yarn through it. That's really nice because you can tell people gives them some suggestions for how to use all of these gifts. Have your coffee liqueur over ice cream or get all Big Lebowski on it and make a White Russian. Use extra yarn to make pom poms here and some of these are simply store bought labels that I thought were cute. With the name of what you're giving them. The whole thing that you're going for is just that one extra little hit of festive thoughtfulness. - (laughs) They're beautiful. And can we crack one open now. - Let's do it. It's cocktail time