CONCOCTIONS / PICKLES & CONDIMENTS

# Chili-Roasted Garlic Refrigerator Pickles



4 condiment portions · 25 min active
About 13 hr total, including 12 hr cold rest

Soft, mellow whole cloves meet a bright chili–cider brine, jalapeño and thyme. Coriander and a little sugar round the sharp heat. Makes about 1¼ cups with brine.

## INGREDIENTS / SMALL BATCH

100 g peeled whole garlic cloves (about 20 medium cloves; buy 2–3 heads)

½ tsp olive oil

1 tbsp water, for roasting

½ cup (120 ml) apple cider vinegar labeled 5% acidity

¼ cup (60 ml) water, for brine

1 tbsp (15 ml) sriracha

1 tsp granulated sugar

½ tsp fine sea salt (about 3 g)

¼ tsp crushed red chili flakes

¼ tsp dried thyme

½ tsp coriander seeds, lightly crushed

½ small jalapeño (about 10 g), thinly sliced; remove seeds for less heat

## EQUIPMENT

Small baking dish with ovenproof lid or foil; parchment; small saucepan; ice-water bath; clean tongs; clean shallow 12-fl-oz (350 ml) storage container with lid; refrigerator thermometer; measures.

## FIVE CLEAR STEPS

**1. Prep.** Heat oven to 375°F (190°C). Wash hands and clean tools. Rinse and slice jalapeño. Trim garlic roots; keep cloves whole. Put garlic, ½ tsp oil and 1 tbsp roasting water in a small parchment-lined dish; cover tightly.

**2. Roast.** Bake covered 25 min; uncover carefully, stir and bake 5–10 min more, until knife-tender with pale-gold edges. Small cloves may finish sooner. Keep soft and whole, not crisp or mashed. Make brine during the last 10 min.

**3. Brine.** In a saucepan, combine vinegar, ¼ cup brine water, sriracha, sugar, salt, chili flakes, thyme and coriander. Simmer about 2 min to dissolve. Stir saucepan in an ice-water bath 5–10 min, until no longer hot; never shock hot glass.

**4. Pack cold.** Put warm cloves and jalapeño in a clean shallow 12-fl-oz (350 ml) container. Add all cooled brine. Keep cloves covered; choose a narrower shallow container if needed, not extra water or oil. Cover; refrigerate immediately at 40°F (4°C) or below. Do not counter-cool. Label preparation time and discard deadline. [4]

**5. Rest & serve.** Rest 12 hr in the refrigerator, including initial chilling. Lift out about 5 cloves per portion with a clean utensil; serve on toast or beside vegetables, beans or chicken. Return promptly to the fridge. Cloves are soft, not crunchy.

**REFRIGERATOR ONLY.** Keep at 40°F (4°C) or below. Use or discard within **4 days (96 hr) of starting preparation**, including the 12-hr rest, or an earlier ingredient deadline. Discard after more than 2 hr cumulative time out of safe temperature control (1 hr above 90°F/32°C). [3][4]

Not a validated acidification or preservation process: the four-day cap is conservative guidance from garlic/herbs-in-oil and leftovers sources, not a tested shelf life. Vinegar, roasting and a sealed lid do not make this shelf-stable. Do not can, ferment on the counter, reuse old brine or add fresh cloves to an older batch. [3][4]

Original home adaptation, not kitchen-tested. AI-generated serving illustration, not a photograph of a cooked batch.

Inspired by Completely Pickled’s caption and product [1][2]. All amounts and this refrigerator method are our own; coriander and sugar balance the chili–cider bite. Check sriracha allergen labels.

[1] Creator caption · [2] Creator product · [3] OSU SP 50-701 · [4] USDA leftovers