CONCOCTIONS / REFRIGERATOR PICKLES

Spiced Cherry-Tomato Fridge Pickles



6 small sides · 450 g tomatoes
Prep 15 min · Heat 5 min · Handle/cool 10 min
Rest at least 12 hr refrigerated
Total 12 hr 30 min minimum, including rest

Whole cherry tomatoes, ginger warmth and coriander fragrance in a clean, sharp vinegar brine. Fresh refrigerator pickle only — never canned, fermented or shelf-stable.

TOMATOES & AROMATICS

- 450 g (1 lb) small, firm cherry tomatoes, mixed red, yellow and orange
- 12 g fresh ginger, peeled and cut into thin coins
- 1 small garlic clove (3 g), peeled and lightly crushed
- 4 small fresh dill sprigs (about 4 g)

VINEGAR BRINE

- 1 cup (240 ml) distilled white vinegar, labeled 5% acidity
- 1/2 cup (120 ml) water
- 2 tbsp (25 g) granulated sugar
- 1 1/2 tsp (9 g) fine pickling salt
- 1 tsp (2 g) coriander seeds, lightly crushed
- 1/2 tsp (1 g) black peppercorns

EQUIPMENT. Two 500 ml (about 1-pint) heat-safe canning jars with lids, an extra clean jar, nonreactive pan, clean toothpick and heat-safe tray. Jar fit is approximate.

METHOD

1 / Prepare. Wash hands, jars and tools. Rinse tomatoes and dill under running water; dry. Discard rotten or cracked tomatoes. De-stem; prick each stem scar once with a clean toothpick. Prewarm heat-safe jars per their maker; stand on a towel.

2 / Heat. Bring all six brine ingredients briefly to a boil, stirring until dissolved, about 5 min. Remove from heat; do not boil down.

3 / Pack. Divide tomatoes, ginger, garlic and dill loosely between warm jars. Pour hot brine carefully to cover, leaving 1 cm (1/2 inch) below rims. Release trapped air gently and add brine. Use the extra jar if needed; if short, make half of EVERY brine ingredient again. Never top up with water or weaker vinegar. Discard unused brine.

4 / Chill. Cover upright; never invert. After about 10 min handling/cooling, refrigerate still warm on a heat-safe tray with airflow. Rest at least 12 hr at 40°F / 4°C or colder. Refrigerate within 2 hr of preparation (1 hr above 90°F / 32°C); discard if exceeded.

5 / Serve. Lift out with a clean utensil; return jars promptly to the fridge. Serve cold beside rice, sandwiches or grilled food. Remove whole spices/aromatics from portions if desired. Cut for young children. Skins may split; flesh softens.

STORAGE. Label preparation time. Use or discard within 4 days / 96 hr FROM PREPARATION, including rest, always at 40°F / 4°C or colder. This household limit is not a validated shelf life. Keep covered in brine; do not reuse it. Discard spoiled contents without tasting; normal smell does not prove safety.

BOUNDARY. Keep 5%-acidity vinegar and stated water ratio; no oil. Hot brine or a lid seal does not sterilize, prove pH safety or permit room-temperature storage. Never extend the window for vinegar, salt or a pulled-down lid.

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

Inspired by Chef Fatty’s visible dish [1] and related article [2], not a reel transcription. Original ginger-coriander-dill formula and short cold-hold method; general safety context [3–5].

Reel [1] · Chef Fatty article [2] · FDA produce [3] · USDA chilling [4] · NCHFP acidity [5]