

PICKLED RED GRAPES

Prep time:

20 MINS.

Ingredients:

1 LB RED SEEDLESS GRAPES
1 CUP APPLE CIDER VINEGAR
1/2 CUP WATER
1 CUP SUGAR
2 PIECES STAR ANISE (WHOLE)
4 PIECES CLOVES (WHOLE)
1/2 TSP MUSTARD SEEDS (WHOLE)
1/4 TSP BLACK PEPPERCORN (WHOLE)

Materials:

1 QT MASON JAR WITH LID
SMALL SAUCE PAN
PAIRING KNIFE

Technique:

REMOVE GRAPES FROM STEM, WASH WELL AND CUT IN HALF. SET ASIDE.

IN A SMALL SAUCEPAN COMBINE VINEGAR, WATER, AND SUGAR. PLACE OVER HIGH HEAT AND BRING TO A BOIL.

PLACE SPICES ON THE BOTOM OF THE MASON JAR AND PLACE THE GRAPES ON TOP OF THEM.

POUR HOT VINEGAR MIXTURE INTO THE JAR ON TOP OF THE GRAPES. LET SIT UNTIL COOL. PLACE LID ON JAR AND ALLOW GRAPES TO REFRIGERATE FOR AT LEAST 24 HOURS BEFORE SERVING.

Serving suggestions:

GREAT WITH CHEESE, PATE, OR
SCATTERED OVER A SALAD!

“Enjoy!” - Chef Bob Simontacci

