

Recipe for: Pickled Strawberries



By: *Mary's Milk Monsters (Mary and Cynthia Altieri, July 2011 Market Recipe Winner!)*

Ingredients

12 cups Astoria Sunday Market strawberries

Rind of two fresh lemons

3 cups granulated sugar

1 teaspoon pickling salt

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

2 cups cider vinegar



Directions

Remove strawberry tops and cut any large ones in half.

Cut lemon rinds into long strips, and remove the white pith.

Combine remaining ingredients together in a 5 qt stock pot and bring to a boil, stirring until sugar and salt are dissolved. Remove from heat and add prepared berries and lemon. Cover the pot and let stand at room temperature for at least six hours or overnight.

Berries can then be used in recipes, kept in the fridge for two weeks, frozen, or preserved in canning jars, using the water bath canning method.

Recipe for: Pickled Strawberries



Recipe continued

My Notes!

