

Pickled Young Tomatoes

In pot heat equal parts vinegar and water (we used distilled white). For every cup of vinegar add 2T salt & 1T sugar, stir to dissolve. Add desired aromatics to pot (we used cardamon pods, cinnamon stick, bay leaf and coriander seeds). In jars, put small peeled onions, sweet and hot peppers, fresh thyme sprigs, and your young tomatoes. Ladle in prepared brine. This is not sealed and, under refrigeration, should last for several weeks. Will be ready to eat in 3-5 days. Would be great on your butcher board as is or you could remove the thyme, drain, and pulse a few times and serve as salsa with chicken or fish.

Recipe brought to Cottingham Farm from Chef Heather Smith of Baltimore.

