

SWEET AND SPICY RHUBARB PICKLES

INGREDIENTS

2 cups cider vinegar

1 1/2 cups sugar

1 1/2 tablespoons coarse salt

1/2 teaspoon yellow mustard seeds

10 - 15 whole black or colored peppercorns

1 piece (1 1/2 inch) fresh ginger, peeled and thinly sliced

zest from 1 lemon

2-3 small dried chilies (type is up to you; depends on how spicy you want your pickles), whole

1 pound fresh rhubarb, cut crosswise into 3/4-inch pieces

DIRECTIONS

In a nonreactive medium saucepan, combine the vinegar, sugar, salt, mustard seeds and peppercorns. Cook over medium heat, stirring occasionally, until the sugar is just dissolved, about 5 minutes. Add the ginger, then use a vegetable peeler to slice strips of zest from the lemon; add to the saucepan. Let the liquid cool to room temperature, about 30 minutes.

Divide the rhubarb among 2-3 clean, small glass jars. Add in the dried chilies. Ladle in the cooled brine mixture. Top with the lids and refrigerate the pickles for 2 days before eating. (The pickles will keep refrigerated for up to 1 month.)