

## Late Bloomers Honey Pickles

You will need approximately 1 L of pickling liquid for 1 kg of gherkins. If any liquid is left you can keep it in the fridge for future use.

### Ingredients

2 kg gherkins

1l vinegar (I prefer white wine vinegar for its taste and colour)

5 dl water

5 dl honey

2 TS sea salt

1 TS peppercorns

1 TS mustard seeds

1 TS coriander seeds

1 TS fennel seeds

2 bay leaves

2 fresh chillies

fresh dill (add 2 – 3 whole stems to the liquid, keep the rest for the jars)

### Variations

Garlic

Small onions

Star anis

cumin

### Method

Wash gherkins and remove any dirt with a soft brush, sort according to size

Put all other ingredients in a large non-reactive pot and bring to a boil

Taste pickling liquid and adjust seasoning if necessary

Sterilize your jars and lids

Tightly pack gherkins in jars, add dill, more chillies, garlic and small onions

Fill to the very top with the pickling liquid, screw or clamp lids on and sterilize

### Tips

Cut oddly shaped gherkins in rounds or sticks (perfect for sandwiches, raclette or boiled meat)

Make a BBQ sauce with finely cut honey pickles, spring onions and home made ketchup

