



## Pickled Heirloom Cherry Tomatoes

By Prudent Baby\*, August 2013

### Prep the Tomatoes

Wash your tomatoes and remove the stems.

Poke 2-3 holes through your tomatoes with a skewer. This allows the brine to seep in. You could also peel the tomatoes, but they tend to turn to mush and peeling cherry tomatoes is a pain, trust.

Place the tomatoes in a sterilized jar (simply boil the jar or run through the dishwasher with no soap).

Add some fresh dill on top. You could also add some pearl onions or peppers or whatever you like.

### Prepare Your Brine

In a small pot combine the following (adjust seasonings to your taste if you like)

1.5 cups apple cider vinegar

1.5 cups filtered water

2 tbs salt

2 tbs sugar

4-8 garlic cloves, sliced

Pinch coriander

10 peppercorns

Pinch of dried fennel seeds

Small, small sprig of fresh dill for each bottle.

Bring the mixture to a boil for 3-5 minutes. Remove from heat, allow to cool 20 minutes.

Pour the brine into your jars over the tomatoes. It's enough for about 3, maybe 4 pints depending on how much evaporated and how many tomatoes are stuffed into your jar.

Cover the jar with a sterilized lid and screw your ring on. Put them in the refrigerator and let them sit for at least 24 hours to soak up the goodness. They will last a long time refrigerated, a few months.

\*Courtesy of and INSPIRED by the blog: **Prudent Baby** - <http://prudentbaby.com/2012/09/entertaining-food/how-to-pickle-tomatoes-a-yummy-recipe-to-preserve-tomatoes/>

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