

Pickled Rhubarb

Makes 4 x 250 ml jars

2 lbs rhubarb

1 cup apple cider vinegar

1 cup white distilled vinegar

1 ½ cups white sugar

½ tsp each- yellow mustard seeds, black peppercorns, coriander seeds

4 cloves

1 tbsp kosher or pickling salt

A bay leaf for each jar

Boil vinegar with sugar, salt, and spices in a medium saucepan until sugar is dissolved, about 5 min. Set aside.

Pack rhubarb, and a bay leaf into each of the 4 250-mL sterilized jars. Pour hot liquid into jars, filling until it reaches 1/2 in. under the rim. Screw on lids, and ensure a proper seal is achieved. Opened jars will keep for up to 1 month, refrigerated.