

Pickled Rock Samphire

Ingredients

- 500g rock samphire
- 5 shallots
- 500ml white wine vinegar
- 450g granulated sugar
- 1/4 tsp ground cloves
- 1 tbsp black mustard seeds
- 1 tsp ground mace

Instructions

1. Remove Rock Samphire leaflets from main stems, and thinly slice the shallots.
2. Put the leaflets and shallots in cold salted water for 30 minutes. Make sure they are submerged.
3. Put Rock Samphire and shallots in a saucepan and cover with water, then bring to the boil and simmer for 5 minutes. Strain and cool. Spoon into sterilised jam jars.
4. Now put white wine vinegar, sugar and spices into a saucepan and stir over a medium heat until sugar has completely dissolved. Pour into jars and cap.
5. Leave for at minimum a month, and preferably three.

