



Pickled Pink Lady Apples

★★★★★

Pickling

Prep Time: 15 min **Cook Time:** 5 min **Total Time:** 24 hr **Difficulty:** Medium **Servings:** 1 32 oz Mason Jar

INGREDIENTS

- 2 Pink Lady Apples, cored and julienned
- 1 cup water
- 1/2 cup honey
- 1 cup white wine vinegar
- 4 whole star anise
- 4 cardamom pods
- 2 cinnamon sticks
- 1 teaspoon kosher salt
- 1 teaspoon whole allspice
- 1 bay leaf
- 1 teaspoon pink peppercorns

DIRECTIONS

Pickling Liquid:

Heat water, vinegar, honey, and salt in a saucepan until a low boil. Then remove from heat and set aside.

Pickling Jar:

Add whole star anise, cardamom pods, cinnamon sticks, whole allspice, bay leaf, and pink peppercorns, and set aside.

Core the apples and, using a mandolin, julienne them. Place apples in a 1-quart jar. Carefully pour pickling liquid over the apples. Cover, shake jar to distribute spices, and refrigerate overnight.

NOTE: Be sure to cut the apples last so they don't brown.

NOTES

Sweet and tangy, with the cardamom and pink peppercorns coming through the strongest. Soft with a slight crunch. Pairing with sparkling or rose wine and soft cheese. It also goes well with pulled pork.