

Pickled Broccoli



Ingredients:

- 1 qt. cider vinegar
- 1 1/2 c. water
- 3 Tbsp. pickling spice
- 1 1/2 Tbsp. dried oregano
- 2 Tbsp. dried basil
- 1 Tbsp. black peppercorns
- 6 cloves garlic, crushed
- 1 c. sugar
- 5 lb. broccoli, chopped
- 2 red peppers, seeded and chopped
- 2 large onions, sliced

Method

1. Combine vinegar, water, spice, herbs, and sugar in a large pan.
2. Bring to a boil and simmer for 15 minutes.
3. Add broccoli and boil for 8 to 10 minutes.
4. Pack into hot, sterilized jars and seal.
5. Process 20 minutes.

Courtesy of member Dorothy Mos, House of Lancaster Cookery Book, 1986