

## PICKLED SPICED BLACKBERRIES

1KG RIPE BLACKBERRIES.

6 CLOVES.

1 STICK OF CINNAMON.

1/2 TEASPOON OF GROUND NUTMEG.

3 JUNIPER BERRIES.

225G GOLDEN CASTER SUGAR.

125ML CIDER VINEGAR.

### Method.

Place the sugar and vinegar in a saucepan-crush the juniper berries and add to the saucepan with the spices. Bring to the boil gently stirring until the sugar has dissolved. Simmer for ten mins. Add the blackberries cover and simmer for a further 10mins stirring occasionally. Pour into jars seal and allow to cool. Keep in the fridge for a least one week before using.

Served with cold cuts---Duck or Lamb

## SPICED ORANGES

Small oranges enough to fill two preserving jars

Golden caster sugar 225g

125ml cider vinegar

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon.

4 cloves.

### Method

Place the sugar- spices- and vinegar into a saucepan and slowly bring to a simmer for three mins. Until the sugar has dissolved.

While this is happening prick the oranges all over with a fork and place into the jars.

When the pickling liquid has cooled fill the jars with the liquid and seal.

**(We find the contribution of a splash of brandy prior to placing the lid on the jars provides a certain something!)**