

## PICKLED TOMATOES.

For the pickling liquid.

250ml. Malt vinegar.

250ml. Red wine vinegar.

5tbs. Spoons golden granulated sugar

5tbs sea salt.

For the pickle.

20 Astd. Cherry or small tomatoes.

4 garlic cloves.

2sml. Sprigs of rosemary.

1tbs of Coriander seeds.

1tbs black peppercorns.

Place all the ingredients for the pickling liquid into a pan –bring to the boil and simmer.

While this is simmering divide the pickle ingredients between jars that have been sterilized then pour the liquid over the pickle in the jars and ensure all the ingredients are covered.

Leave for three months before eating, and keep in the fridge once opened.