





PICKLED CHERRIES

Preparation time: 10 minutes

Cooking time: 5 minutes

Makes: 5 jars

1kg fresh cherries, pitted
500ml apple cider vinegar
24 curry leaves
12 cloves
4 star anise
½ cup raw sugar
1 Tbsp fine salt

1 Pack the cherries into 350ml sterilised screwtop jars. Combine the remaining ingredients in a saucepan and set over a moderate heat. Simmer for 5 minutes, then pour over the cherries. Seal while hot, then store in a cool dark place for 2 weeks before using.