



Craigie's Pickles

Makes 20 jars

SUMMARY

Craigie's gooseberries are amazing at this time of year and we have a wonderful pickle recipe to you to try at home.



INGREDIENTS

6kg Craigie's Gooseberries
4tsp Cinnamon
2kg Brown Sugar
4tsp Ground Cloves
1ltr Vinegar
4tsp Ground Mixed Spice

METHOD

1. Blend half of the gooseberries and put in a large pot with the cinnamon, cloves, vinegar and mixed spice (keep sugar aside).
2. Boil for 1 hour, then turn heat down and simmer for 2 more hours.
3. Add the sugar and simmer further until the mixture is thick, stirring often.
4. Spoon mixture into jars and lid immediately.
5. Make sure the jars are sealed and leave them to cool.

