

Pickled Grapes with Cinnamon and Black Pepper

Author: From A Homemade Life, adapted from a Susan Kaplan recipe

Carolyn T's
Main Cookbook

Servings: 10

Yield: 3 cups



Notes: If you are serving this with soft cheese, cut each of the grapes in several small pieces (will stick to the cheese better and makes it easier to eat). If serving with a harder cheese, cut the grapes in half (so the half will stick to the cheese).

Description:

1. Rinse and dry the grapes, and pull them carefully from their stems. Using a small sharp knife, trim away the "belly button" at the stem end of the grape, exposing a bit of the flesh inside. Divide the grapes among 2 pint-sized clean, dry canning jars.
2. In a medium saucepan, combine the remaining ingredients. Bring to a boil over medium heat and then you have two choices. The original recipe has you pour the brine mixture over the grapes and let them cool together. Or, if you would prefer a more gentle brine, cool the brine completely before pouring it over. The former will yield a more tender pickle, and it will pick up the brine's flavor faster. The latter will take a bit longer to sousé, but the grapes will stay more firm. Both will be delicious.
3. Once cool, chill the grape and brine mixture in their jars in the refrigerator for at least eight hours or overnight. Serve cold over cream cheese, a small log of goat cheese, or as part of a cheese course.

1 pound grapes, red or black, preferably seedless

1 cup white wine vinegar

1 cup granulated sugar

1 1/2 teaspoons brown mustard seeds, yellow are okay too

1 teaspoon whole black peppercorns

1 cinnamon stick (2 1/2-inch) cut in half (if using two jars, otherwise leave whole)

1/4 teaspoon salt

Serving Ideas: Serve with a cheese course, or as part of an appetizer plate

Categories: Appetizers, Miscellaneous

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 116 Calories; trace Fat (1.6% calories from fat); trace Protein; 31g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 55mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Fat; 1 1/2 Other Carbohydrates.