



Pickled Strawberries

GF
option

V
option

INGREDIENTS

2 cups fresh strawberries,
whole
1 cup water
1 cup Hy-Vee white distilled
vinegar
1 tbsp Hy-Vee granulated
sugar
2 tsp pickling salt
1 (3-inch) stalk lemongrass,
thinly sliced
1 tbsp pink peppercorns
4 sprig(s) fresh thyme

PREPARATION

- 1** Fill a quart jar with strawberries; set aside.
- 2** Combine water, vinegar, sugar, and pickling salt in a small saucepan. Add lemongrass, pink peppercorns, and thyme sprigs. Bring mixture to a boil, stirring to dissolve salt and sugar.
- 3** Pour hot brine over strawberries in jar. Cool to room temperature. Cover and refrigerate at least 2 hours before serving or store in the refrigerator for up to 2 weeks.