



Rosemary and Chile Pickled Grapes

- 3 cups seedless green grapes
- 3 cups seedless red grapes
- 6 Rosemary sprigs, divided
- 2 cups white wine vinegar
- 3 garlic cloves, thinly sliced
- 2 tablespoons kosher salt
- 2 teaspoons sugar
- 1/2 teaspoon dried crushed red pepper

Preparation:

1. Pack grapes into 4, 1-pt. canning jars and Add 1 rosemary sprig to each jar.
2. Bring vinegar, Garlic, salt, sugar, crushed red pepper, 1 cup water, and remaining 2 rosemary sprigs to a simmer in a medium saucepan. Remove from heat, and discard rosemary sprigs. Pour mixture over grapes and Cover cans loosely, and let cool to room temperature. Seal and chill.

These grapes have a great natural taste and are complemented by flavors of vinegar, spice and herbiness. Serve grapes with cheese or antipasto platters or mixed into salads and watch your guests reaction to the complex tastes.