

## **Pickled Grapes**

*Makes 3 pint-sized jars*

Adapted from the Lee Brothers *Simple Fresh Southern*

- 6 cups stemmed, mixed seedless grapes
- 2 cup white vinegar (or white wine vinegar)
- 2 Tb Kosher Salt
- 2 tsp Sugar
- 3 cloves of garlic, crushed and peeled
- Rosemary leaves
- 1/2 tsp crushed red pepper

Pack the grapes into 3 glass containers with lids. Combine the vinegar with 1 cup of water in a small saucepan over medium-high heat. Add the salt, sugar, garlic, rosemary, and crushed red pepper. Stir to combine. Leave on the heat until the mixture begins to simmer. Remove from the heat and pour the hot brine over the grapes. Allow jars to come to room temperature, then seal tightly and refrigerate for at least 1 hour or up to 2 weeks.