

Catherine39s Pickled Blueberries

Savannah · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 40 mins

Description

Think of this as blueberries with a bite My friend Catherine serves this sweettangy sauce spooned over ripened goat cheese for a knockemdead appetizer

Ingredients

- - 3 (3 inch) cinnamon sticks - 1 teaspoon whole cloves - 1 teaspoon whole allspice berries - 1 ½ cups red wine vinegar - 2 quarts fresh blueberries
- washed and picked over - 1 cup white sugar - 1 cup brown sugar

Instructions

1. Place the cinnamon sticks
2. cloves
3. and allspice berries onto the center of a 8 inch square piece of cheesecloth. Gather together the edges of the cheesecloth
4. and tie with kitchen twine to secure. Place spice sachet into a large saucepan and pour in the vinegar. Bring to a simmer over medium heat; cook for 5 minutes. Stir blueberries into the vinegar; cook until heated through
5. about 5 minutes. As the blueberries heat
6. gently shake the pot. Do not stir to avoid breaking the berries. Remove from heat
7. cover
8. and let stand at room temperature for 8 to 12 hours. Pour berries and liquid into a colander set over a bowl. Remove spice sachet. Transfer berries to hot
9. sterilized canning jars; reserve the liquid. Return liquid to saucepan and place over high heat. Stir in the white and brown sugars; bring to a boil. Boil until thickened
10. about 4 minutes. Ladle hot syrup over berries
11. leaving 1/2 inch headspace. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with sterilized lids; screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
12. then carefully lower the jars into the pot. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
13. cover the pot
14. and process for 15 minutes. Buckwheat Queen Editor's Note: For a quick-pickled version of this recipe
15. try Allrecipes Magazine's Catherine's Quick-Pickled Blueberries.