

# RECIPE

Total Time 30 mins

## INGREDIENTS

- 100g Samphire
- 1 clove of garlic thinly sliced
- 2 bay leaves
- 350ml apple cider vinegar
- 1 tsp sugar
- 10 Black peppercorns
- 2 Star anise
- 4 Juniper berries
- 1 tsp coriander seeds

## METHOD

1. Clean samphire and pick out bad bits and wash well. Separate all the pieces so that they are individual and remove any stork bits. Leave to stand till dry
2. Pack the samphire into clean, sterilized jars adding the garlic and bay leaf to each jar
3. In a pan gently heat the vinegar, sugar and the spices until the sugar dissolves. Then turn the heat up and bring to a boil for 5 minutes
4. Pour the hot liquid into the jars covering the samphire.
5. Put the lids on and leave to mature for a month before using.

This will last for 6 months unopen or one week refrigerated after opening.

## SHOPPING LIST

- 100g of Samphire buy or forage
- Garlic
- Bay leaves
- Apple cider vinegar
- Sugar
- Black peppercorns
- Star Anise
- Juniper Berries
- Coriander seeds
- 2x small bottling jars