

## EASY PICKLING BRINE



 Makes 2 cups

 Prep Time 5 minutes

 Cook Time 10 minutes



### INGREDIENTS

- 1 cup apple cider vinegar
- 1 cup water
- 1 Tbsp salt
- ¼ cup sugar
- 1 Tbsp Gregg's Pickling Spice

### METHOD

1. Place all ingredients into a saucepan. Stir over medium heat to dissolve the sugar and salt. Bring to the boil. Remove from the heat and allow to cool.

### TIPS

1. \* To sterilise jars, wash in hot soapy water. Rinse well and then place upside down in a 140°C oven for 15-20 minutes until they are dry.
2. Experiment with other vegetables such as sliced red onions, baby beetroot, courgettes, broccoli and radishes.
3. Check out [How to Pickle like a Pro](#) for more tips and tricks.

*\* This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*