

Rosebay Willowherb Pickles



Not so much a recipe, more just an idea of what to do with these wild vegetables. Usually, they're steamed or boiled and used as a wild alternative to asparagus, but get them young and small enough and they make an excellent pickle.



Ingredients:

- Apple Cider Vinegar.
- Young Rosebay Willowherb shoots.

Method:

1. Pick young, small (less than 10cm) shoots.
2. Fill a clean jar with the shoots and fill with apple cider vinegar to cover all the shoots.
3. Leave in a warm, dry, dark place for 2 weeks.
4. Enjoy!

Rosebay willowherb shoots have a little tanginess to them, so I use organic apple cider vinegar to balance that with the sweetness of the apples.