



Spicy Pickled Chard Stems Recipe

Ingredients

- Cleaned stems from one large bunch of rainbow chard stems, cut to fit into mason jar, about 3/4 inch from the lip!
- 1/2 cup rice wine vinegar!
- 3/4 cup distilled white vinegar!
- 1/4 cup sugar!
- 1-1/2 teaspoons salt!
- 1-1/2 tablespoons sriracha!
- 1/4 teaspoon celery seed, divided!
- 1/2 teaspoon black peppercorns, divided!
- 1/2 teaspoon yellow mustard seeds, divided! • 2 cloves garlic, divided!

Preparation

Add each half of the celery seed, peppercorns, mustard seeds, and garlic to each jar. (If just making one jar, this can all go together.) Pack chard stems tightly into jars. Bring vinegars, sugar, salt, and siracha to a boil, in a small saucepan until sugar and salt is dissolved. Then pour over chard stems. Let sit until cool, then put lids on and refrigerate. Wait two days before eating for flavors fully develop. Will last 1 month in refrigerator.! <http://www.motherearthliving.com/food-matters/spicy-pickled-chard-stems-recipe.aspx>