

Pickled Butternut with Sage and Cardamom

From – *Quick Pickles: Easy Recipes with Big Flavor*

5 cups butternut, peeled, seeded and cut into $\frac{3}{4}$ " cubes
1 $\frac{1}{2}$ Tbsp coarse salt
8 whole sage leaves
1 tsp cardamom seeds (without pods) lightly crushed
 $\frac{2}{3}$ cup brown sugar
1 $\frac{2}{3}$ cups cider vinegar
 $\frac{3}{4}$ cup apple juice

- In a non-reactive bowl, combine the butternut and salt, toss to coat.
- Allow to sit at room temperature for about 4 hours.
- Drain, rinse well, and squeeze out extra moisture by the handfuls.
- In a medium non-reactive pot, combine all remaining ingredients and bring to a boil over medium-high heat. Stirring to dissolve the brown sugar.
- Add the butternut, bring back just to a simmer, then remove from the heat and allow to cool to room temperature uncovered.
- Once cool, cover and refrigerate.
- Can be eaten in 2 hours but flavor improves overnight.
- Will keep covered and refrigerated for about 2 months.



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