

## Pickled Blackberries

<http://userealbutter.com/2013/09/23/pickled-blackberries-recipe/>  
from [Smith Bites](#)

8 black peppercorns  
3 allspice berries  
2 juniper berries  
1/2-inch piece of fresh ginger, thinly sliced  
1 small fresh bay leaf  
1 sprig fresh thyme  
1 shallot, quartered lengthwise  
6 tbsps sugar  
3 tbsps kosher salt  
2 cups red wine vinegar  
2 cups water  
18 oz. fresh blackberries (about 4 cups), washed and shaken of excess water

Roughly crush the peppercorns, allspice, and juniper berries together with a mortar and pestle or however you like to crush hard round spices. Place the crushed spices, ginger, bay leaf, sprig of thyme, shallot, sugar, kosher salt, red wine vinegar, and water in a medium saucepan. Bring the brine to a boil, stirring to dissolve the salt and sugar. Remove the saucepan from the heat and strain the liquid. Let the liquid cool completely or you'll cook your berries. Discard the spices and aromatics. Place the berries in a 2-quart jar. Pour the cooled pickling liquid over the berries. Cover the jar tightly and refrigerate for at least a week before serving, but 2 or more weeks is preferred. Keeps for up to 3 months refrigerated. Makes 4 cups of pickled blackberries. Reserve brine for cocktails.