Picked Green Strawberries

Ingredients

- 2 cups green (unripe) strawberries, washed
- 1 teaspoon whole black peppercorns
- 2 bay leaves
- ½ teaspoon caraway seeds
- 1 teaspoon yellow mustard seeds
- ½ cup cider vinegar
- ½ cup white vinegar
- ½ cup water
- 2 tablespoons honey
- 1½ teaspoons coarse salt

Instructions

Step 1
Clean and dry a jar big enough to hold strawberries (at least 2 1/2 cups in capacity). Fill jar with strawberries, then add peppercorns, bay leaves, caraway seeds, and yellow mustard seeds.

Step 2
Simmer vinegars, water, honey, and salt in a saucepan over medium heat until honey and salt are dissolved, about 8 minutes. Let cool completely. Pour mixture over strawberries to cover completely. Seal jar and give it a few gentle shakes. Refrigerate at least 12 hours and serve within 2 days.