PICKLED MAGNOLIA BLOSSOMS

Ingredients

- 4 Cups magnolia petals
- 2 Cups Vinegar (Rice, Apple Cider, or White)
- ½ c Pure Cane Sugar
- 2 Tsp Salt

Directions

- Gently rinse magnolia flowers in a clean strainer. Let them drip dry for a few minutes.
- Remove the petals from the base of the flowers (the sepals) and discard any reproductive parts/ leaves/stems.
- Pack magnolia petals in clean, sterilized jars.
- Simmer the vinegar, sugar, and salt over low heat, stirring frequently until completely dissolved.
- Pour the hot brine into the jars, pressing the petals down to keep them submerged.
- Close the jars and allow to cool before storing in the fridge.