

Apple Pickles

15-21 cloves roasted garlic (5-6 per jar)

18 juniper berries (6 per jar)

2 Crispin apples, diced 1/2"

A few sprigs cilantro with seeds if possible

8 ozs. Verjooz

1 T kosher salt

2 T honey

1/4 cup McKenzie Gin

Place roasted garlic, juniper berries, apples and cilantro into jars.

In a small saucepan, bring to a boil the Verjooz, salt, honey and gin and pour over apples. Cap and allow to sit at room temperature for 2 hours. Then keep refrigerated until used.

**These are NOT shelf stable pickles and must be kept refrigerated.