



# Pickled Plums

*makes about 1 quart*

- 1 pound firm-ripe red or black plums
- 1 cup water
- 2/3 cup rapadura or organic cane sugar
- 1/3 cup balsamic vinegar
- 1/3 cup red wine vinegar
- 2 dried chiles de árbol
- 2 whole star anise
- 4 green cardamom green cardamom pods
- 8 nickel-sized coins of ginger
- generous pinch sea salt

With a sharp paring knife, slit skin of each plum lengthwise from top to bottom evenly around the plum in 3 or 4 places, then place in a heatproof jar.

Simmer water with remaining ingredients in a nonreactive saucepan, uncovered, stirring occasionally, for 15 minutes. Immediately pour pickling liquid and spices over plums.

Cool, uncovered, then chill, covered, at least 1 day. When you eat them, you may choose to remove the skins (they flick off easily) or not. Pickled plums will keep in the fridge for several months.