

Preserved Grape Leaves

adapted from Linda Ziedrich's *The Joy of Pickling*

makes 1 pint

30 grape leaves (young and large)

1 quart water

2 teaspoons salt

Place leaves vein side up on a cutting board. Trim the stem from the leaf. *I found kitchen shears to be the best tool for this job.*

Bring 1 quart water and salt to a boil. Blanch the leaves for 30 seconds. Remove leaves from pot with tongs or a slotted spoon taking care not to rip them. Allow to cool in a bowl.

1 1/2 cup water

6 tablespoons lemon juice (do not use Meyer Lemons, they are not acidic enough)

Bring water and lemon juice to a boil. Stack leaves in piles of 5 and roll up from side to side. Place rolls upright in a sterile wide-mouth pint mason jar. Fold over tops to allow 1/2 headspace. Pour hot water/lemon juice mixture over the leaves leaving a 1/2 inch head space. Wipe rim of jar with a clean towel. Top with a lid and screw down lid. Process for 15 minutes in a boiling water bath or keep in the refrigerator.