



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Dill-Pickled Tomatoes

Recipe adapted from Paul Virant.

Makes 2 to 3 quart-size jars

3 cups Champagne vinegar  
1 cup water  
1 tablespoon Kosher or sea salt  
 $\frac{2}{3}$  cup sugar  
 $1\frac{1}{2}$  teaspoons dill seed  
2 tablespoons fresh dill fronds, chopped  
1 clove garlic  
1 teaspoon black peppercorns  
2 pounds small tomatoes (such as Sun Gold, cherry or Sweet 100s), washed and dried

1. *In a large saucepan, combine the vinegar, water, salt, sugar, dill seed, dill fronds, garlic and peppercorns. Bring to a simmer over medium heat.*

2a. *If pickling for long-term storage, divide the tomatoes among 2 or 3 sterilized, quart-size jars and cover with the hot brine. Seal the jars and place them in a large pot of boiling water (the water should be at least one inch over the tops of the jars). Turn down the heat and simmer for 30 minutes to sterilize. Remove the jars with tongs and let sit at room temperature. The tomatoes can be stored at room temperature for up to 1 year.*

2b. *If quick-pickling, place the tomatoes in a large, nonreactive container, cover with the brine and let rest, refrigerated, for at least 2 hours. The tomatoes can be refrigerated for up to 1 month.*