

BARREL PICKLED TOMATOES

4 Portions | Preparation time 15 min

INGREDIENTS

15 cherry tomatoes

A bunch of plants for pickling

1 l / boiled water

1 tsp / salt

½ chilli pepper

INSTRUCTION

For barrel pickling, I recommend using cherry tomatoes on a twig. We clean tomatoes, but do not deprive them of peduncles. Bring the water to a boil and combine it with one teaspoon of salt. Wash and cut chilli pepper in half. Cut the garlic head in half.

We put half the portion in a jar in which we will pick tomatoes, like low-salt cucumbers. The recipe for low-salt cucumbers is [here](#). Put half of plants bunch for pickling and chilli pepper on the tomatoes. And then repeat the arrangement: tomatoes and second half portions of plants for pickling. Pour everything with cold boiled water and salt.

Close the jar tightly and leave it for a few days in a warm place. Tomatoes are ready after three days.

PURCHASE LIST

15 cherry tomatoes

Chilli pepper

A bunch of plants for pickling:

- Garlic
- Dill
- Horseradish leaf
- Horseradish root