

How to Make Quick Pickled Magnolia Petals

Ingredients

- 6 oz. magnolia petals (about 25 blossoms)
- 2 cloves garlic
- 2 star anise (optional)
- 2 cup rice wine vinegar (you can substitute $\frac{1}{2}$ of this for white vinegar, if you like)
- 2 tbsp. salt
- 2 tbsp. sugar

Steps

1. Gently rinse the magnolia blossoms in cool water to clean, making sure to always handle them delicately to avoid unnecessary bruising. Remove the petals from the flowers center, reserving only the petals. Use two pint-sized mason jars, and place one clove of garlic and one star anise in each. Divide the petals in half, and pack them into the two jars.
2. Add the vinegar, salt and sugar into a small saucepan. Heat gently, stirring, until all the salt and sugar is dissolved into the vinegar. Pour the brine over the petals in both jars, so that the jars are full. Add a lid, and place in the refrigerator overnight.
3. The next day, the petals will have lost water and reduced, leaving the jar about half full of liquid and half petals. Your pickles are now ready to be enjoyed! Eat on sushi, sandwiches, or my favorite, in a cucumber salad. Store pickles in the fridge.

