



Foraging for natural ingredients is not only fun but can turn out as some seriously delicious recipes. The mice of Brambly Hedge love a good forage, preserving their fruit as jams and turning their vegetables into yummy dishes. Here's one we recommend for you to try!

## Rosehip Pickle

### Ingredients

- 1lb (450g) rosehips: top, tail and seeds removed.
- 1 x pint cider vinegar
- 1lb x cooking apples, peeled, cored and chopped
- 1/2 lb of sultanas
- 2 x tsp of grated fresh ginger
- 1/2 clove garlic, very finely chopped
- 1/2 lb of brown sugar
- Juice of 1 x lemon and the grated zest of half a lemon



### Directions

1. Soak the rosehips, sultanas and apples in the cider vinegar overnight.
2. Put all the ingredients in a large, heavy saucepan.
3. Bring the mixture to a boil, then reduce the heat and simmer, stirring occasionally, until the mixture is thickened.
4. Pot the chutney into hot sterilised jars.
5. Cover the jars with plastic-lined lids, or cellophane.
6. Store for a good four weeks before using.
7. After patiently waiting - tuck in and enjoy! Mmm well-deserved!

