



Gammy's House Recipes

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Mock Capers

Use fresh green seed pods from the nasturtium plant after blossoms have fallen.

Ingredients:

1 quart white wine vinegar
2 teaspoons pickling salt
1 medium onion, thinly sliced
1/2 lemon, thinly sliced
1 teaspoon pickling spice
1 clove garlic, smashed
4 to 6 peppercorns
1/2 teaspoon celery seed

Directions:

Mix all ingredients and bring to a rolling boil. Remove from heat and allow to cool. Keep pickling mixture in the refrigerator and drop fresh (green) seed pods in as they continue to become ready.

May be used in salads, sauces, mayonnaise, stews or in any dish where you want to substitute capers.

Nasturtium Mayonnaise

Ingredients:

1 cup mayonnaise
1/4 tsp. finely minced garlic
2 tsp. coarsely chopped capers (or pickled nasturtiums)
1/3 tsp. grated lemon peel
2 tsp. chopped nasturtium leaves

Directions:

Combine all ingredients well. Keep refrigerated until ready to use. Use on seafood or on any sandwiches in place of regular mayonnaise.