

THE
TEACHING
KITCHEN

AT LENOX HILL NEIGHBORHOOD HOUSE

Piquant Pickled Pineapple

By Executive Chef Lynn Loflin

This sweet and spicy pickle is a delicious snack to enjoy on its own or with any savory dish as an accompaniment.

Makes 2 cups

Ingredients:

- 2 cups fresh pineapple, cut into 1" pieces
- $\frac{3}{4}$ cup fresh lime juice, from about 6 limes
- 1 tablespoon salt
- 1 teaspoon cayenne pepper or Sriracha hot sauce
- 1 clove garlic, finely chopped (optional)

Directions

1. Pack the pineapple into a 1-pint glass jar with re-sealable lid.
2. Whisk lime juice, salt and garlic into a bowl until combined.
3. Pour lime juice mixture over packed pineapple to completely cover the fruit.
4. Seal jar with lid and store in the refrigerator for up to 3 weeks.