

Pigface (*Carpobrotus glaucescens*) is a bush tucker plant with a salty taste. It grows easily, flowers generously in the Spring and Summer, and makes an attractive rockery plant.

Equipment:	Ingredients
Sterilised jars and lids - about 2 x 250mL Colander Oven mitts Small saucepan Sticky lables	Pigface leaves to fit a 500ml jar 1 cup white vinegar 1 cup water 1 teaspoon sea salt 1 teaspoon white sugar 2 teaspoons pickling spice

Method:

Remember to clean up your workstation as you go

1. Separate the pigface leaves from the stems and rinse well under running water to remove any soil, damaged leaves, insects or other impurities.
2. In a sterilised glass jar, add the spices, followed by the pigface leaves. Do not overfill the jar; only fill it to the shoulder.
3. In a small saucepan, combine the vinegar with water, salt and sugar. Stir well to combine. Cover with lid.
4. Bring the liquid to the boil then turn off the heat and leave to cool slightly.
5. Pour the liquid in the jar ensuring it comes all the way to the top and covers the leaves.
6. Leave to completely cool then secure the lid.
7. Ensure the outside of the jar is perfectly clean and dry. Create and stick label to each jar stating:
 - a. Recipe name
 - b. Ingredients list
 - c. Date made (today's date)
 - d. Keep refrigerated
8. Store in the fridge.
9. The pickled pigface will be ready to consume in 3-5 days. Stored in the fridge it will last up to three months provided it does not become contaminated by unclean utensils etc - remember to use a clean fork.