

Mini Pickled Tomatoes

2 Tbsp. **Zesty Bread Dipping Mix** (dry)
1 Cup water
2 tsp. sugar
1 Tbsp. Kosher salt

Place all ingredients in a sauce pan and boil. Let mixture cool completely. Wash and pierce 1 pint (approx. 25-30) cherry tomatoes several times with a toothpick or skewer. Place tomatoes in a 1-quart glass jar. Pour cooled pickling liquid over tomatoes and store in refrigerator for up to 2 weeks.



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