

## CLASS 82 SWEET CUCUMBER PICKLE

### Ingredients

3 large cucumbers

2 onions

50g salt

600ml white wine vinegar

450g granulated sugar

1 tablespoon mustard seeds

1 teaspoon celery seeds

5 cloves

½ teaspoon ground turmeric

### Method

Peel cucumbers and cut lengthwise into thinnish sticks about 6-7cm long, 0.5cm deep and 1.5cm wide. Thinly slice the onions into half-moons. Put the cucumber and onions into a large mixing bowl and sprinkle with salt. Cover this with a weighted plate and leave for 2 – 3 hours.

Rinse the cucumber and onion in cold water and then leave to drain. Meanwhile put all the remaining ingredients in a saucepan and stir over a low heat until the sugar has dissolved. Add the cucumber and onion, bring to the boil and simmer for 1 minute.

Remove from the heat and lift the cucumber and onion out of the liquid, place in warm sterilised jars. Return the liquid to the heat and boil rapidly for at least 10 minutes to reduce it. Pour the liquid over the cucumber in the jars, cover and seal.

Makes 5 small jars. Store in the fridge once open.