

## Piccalilli or Mustard Pickle

### Ingredients

- ◆ 450g peeled button onions
- ◆ 675g cauliflower florets
- ◆ 550g chopped cucumber and/or courgettes
- ◆ 450g chopped green beans
- ◆ 3 red chillies cut into strips
- ◆ 225g granulated sugar
- ◆ 85g plain flour
- ◆ 2tsp allspice
- ◆ 2tsp turmeric
- ◆ 1/4tsp cayenne pepper
- ◆ 2tbsp mustard powder
- ◆ 2tbsp ground ginger
- ◆ 2tbsp mild curry powder
- ◆ 30ml black peppercorns
- ◆ 1.15 litres malt vinegar



### Method

1. Add 83g of salt to 1.10 litres of water and bring to the boil in a large pan.
2. Add all the vegetables and blanch for five minutes, then drain well, running them under cold water to cool.
3. Add the sugar, flour and the spices (except the peppercorns) into a bowl with three or four tablespoons of vinegar and stir to form a paste.
4. Put the rest of the vinegar, the peppercorns and the spice paste into a large pan and bring to the boil, stirring all the time. Lower the heat and cook until the sauce begins to thicken, still stirring (this may take time)
5. Remove the pan off the hob and let it cool, stirring from time to time to get rid of any skin that may form. Combine the sauce and the vegetables in a clean bowl and leave in a cool place for 24 hours
6. After that make sure the vegetables are well mixed and covered with the sauce, then bottle
7. The end result is greatly improved if allowed to mature in a cool, dark place for a couple or more months.and label.