

Pickled cucumbers

A traditional recipe that can be used for any variety of cucumber.

Ingredients

3 large cucumbers
4 large onions, skinned and sliced
45 ml salt
450 ml distilled white vinegar
150 g sugar
5 ml celery seeds
5 ml black mustard seeds

These quantities are for farmhouse production but can be scaled up *pro rata* for commercial production

Method

Slice cucumbers thinly and layer with the sliced onions. Sprinkle each layer with salt.

After 1 hour drain off the water released from the cucumbers, and then rinse the mixture well.

Combine vinegar, sugar, celery and mustard seeds over a gentle heat until the sugar is dissolved. Then boil for 3 minutes.

Pack the vegetable mixture into pre-heated jars with sufficient hot vinegar to cover the mixture. Seal the jars with airtight, vinegar proof lids.

The pickle is best stored for 2 months in the dark to preserve the cucumber's colour before it is ready for consumption.