

## Pickled Cucumbers

MAKES ABOUT 2 x 1 litre jars

1.5 kg cucumbers

325g sliced silverskin onions

1 red pepper cut in julienne strips

40g rock salt

600 ml white wine vinegar

225g caster sugar

2cm piece fresh ginger root, finely sliced

6 dried birdseye red chillies, crushed

1 tsp each dill seed, celery seed, white mustard seed

sprigs of dill

Top and tail the cucumbers but leave the skin on. Slice thinly and put the sliced cucumbers in a bowl with the onions and pepper. Sprinkle with the salt and mix well. Tip into a colander and leave to drip over the bowl for 3 hours. Rinse, drain and pat dry. Place the cucumbers in a clean bowl.

Dissolve the sugar in the vinegar in a large pan. Bruise the seeds in a mortar (do not powder). Mix the spices with the vinegar and allow to cool.

Pour the spiced vinegar over the cucumbers and refrigerate overnight.

Bottle and store or pack into plastic containers and freeze.

From Tessa Bramley, the Old Vicarage, Ridgeway Moor, Sheffield

## Sweet Pickled Cucumbers

MAKES ABOUT 2 x 1 litre jars

1.5 kg cucumbers

325g sliced small onions

1 green pepper cut in julienne strips

40g rock salt

600 ml white malt or white wine vinegar

225g granulated or demerara sugar

2 tablespoons mustard seed

1 teaspoon celery seed

1 dessertspoon turmeric

1 teaspoon ground mace

2 small dried chillies

Top and tail the cucumbers but leave the skin on. Slice thinly and put the sliced cucumbers in a bowl with the onions and pepper. Sprinkle with the salt and mix well. Tip into a colander and leave to drip over the bowl for 3 hours. Rinse, drain and pat dry. Place the cucumbers in a clean bowl.

Dissolve the sugar in the vinegar in a large pan. Bruise the seeds in a mortar (do not powder). Mix the spices with the vinegar and allow to cool.

Pour the spiced vinegar over the cucumbers and refrigerate overnight.

Bottle and store or pack into plastic containers and freeze.

From Cordon Bleu: Preserving