

BREAD & BUTTER PICKLE



Rosie's Preserving School
PRESERVING PRESERVING

EQUIPMENT LIST

- Sharp knife
- Chopping board
- Preserving or large pan
- Slotted spoon
- Wide mouth funnel
- Ladle
- Measuring jug
- Large bowl
- Large roasting tin
- Large pan for water bathing
- Pressure canner
- Food processor

Jars, Lids & Labels

Ordinary large jars in suitable sizes to store your Passatta
Canning jars for tomatoes and ratatouille

The number of jars depends on how many tomatoes you have!
Don't forget lids to fit your jars and some labels

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie

INGREDIENTS

- See note below
- Cucumber 2 (around 400g total)
- Sea salt
- Medium onion 1
- Cider or distilled malt vinegar 300ml 10 floz
- Caster sugar 140g 5oz
- Celery seeds quarter teaspoon
- Black mustard seeds 2 tablespoons
- Around 6 x 200g/8 oz jars of your choice plus lids, or one large jar

START THE DAY BEFORE



METHOD

Start the day before by slicing the unpeeled cucumbers thinly - either by hand or with a mandolin

Slice the peeled onion in the same way

Layer in a large bowl sprinkling sea salt liberally between the layers

NEXT DAY: tip the contents of the bowl into a large colander then rinse under a running tap moving the slices around with your hand - be careful not to soak the slices in any water. Drain

Place your chosen jars in a low oven to warm

In a large pan combine the vinegar, sugar and spices and heat over a moderate heat stirring to dissolve the sugar

Cook together for a few minutes while you assemble the jars

Layer in the cucumber and onion slices pushing the down gently to avoid having too many gaps

Ladle in the spiced vinegar slowly, allowing it to trickle between the slices. Ease the layers with a dinner knife or chopstick to help the air escape

Make sure to evenly distribute the seeds between the jars and ease them down into the jar

Seal and store away from bright light. Allow to mature for 2-3 weeks before enjoying with bread and butter - and cheese

For more delicious recipes and inspiration visit

<https://recipes.rosiemakesjam.com>