

Piccalilli

Savannah · 29/09/2024

**Prep Time**

N/A

Difficult

Medium

Servings

N/A

Description

Growing up in England Piccalilli was commercially available but none were as good as my grandmothers recipe This was always a favorite with cheese It is a good relish to have on hand and would be tasty in a ham sandwich

Ingredients

- - 1 pound salt - 1 gallon water - 2 pounds cauliflower
- broken into small florets - 2 pounds cucumber
- peeled and diced - 2 pounds pearl onions
- halved - 9 ounces white sugar - 3 teaspoons mustard powder - 1 ½ teaspoons ground ginger - 6 cups distilled white vinegar - 1 ½ ounces all-purpose flour - 2 tablespoons ground turmeric

Instructions

1. Dissolve the salt in the water
2. and add the cucumber
3. onions and cauliflower. Cover and leave for 24 hours. Drain the vegetables. In a large pan
4. blend the sugar
5. mustard and ginger with 5 cups of vinegar. Stir in salt and vegetable mixture
6. bring to the boil
7. and simmer for 20 minutes. Blend the flour and turmeric with the remaining 1 cup of vinegar and stir into the cooked vegetables. Bring to the boil and cook for 1 to 2 minutes. Pour into sterilized canning jars. In a large stock pot
8. pour water half way to top with boiling water. Using a holder
9. carefully lower jars into pot. Leave a 2-inch space between jars. Add more boiling water to cover them
10. about 2 inches above the tops. Bring to a boil and cover
11. processing for 15 minutes. Remove jars from pot. Put jars on a wood or cloth surface
12. several inches apart and allow to cool. Jars will be sealed.