

Green Tomato Pickles

Recipe #8347

Submitted by: biggorgsy

Preparation time: more than 30 minutes

Ingredients

2 kg green tomatoes
1 kg onions
1/2 small cauliflower
1 small cucumber
2 L water
1 cup salt
1/2 cup plain flour
2 1/2 cups brown sugar, packed firmly
1 1/2 teaspoons powdered mustard
2 teaspoons turmeric
1/4 teaspoon cayenne pepper
1/2 teaspoon curry powder
2 1/2 cups malt vinegar

Method

1. Chop vegetables into small pieces and place in a large glass bowl. Cover with water and add salt.
2. Cover and leave to stand overnight.
3. Transfer to large saucepan and bring to the boil. Boil for 2 minutes. Drain.
4. In another saucepan combine flour, sugar, and spices.
5. Mix to a smooth paste with a little vinegar.
6. Add remaining vinegar and boil until mixture thickens.
7. Add vegetables, bring back to boil and boil until vegetables are cooked, approximately 1 minute.
8. Remove from heat and bottle in sterilised jars.

Recipe notes

If you think the vegetables are not small enough, you can use a stick blender prior to bottling.
Makes approximately 2 L.