

# MUSTARD-PICKLED CUCUMBER





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Preparation time: 10 minutes

Cooking time: 10 minutes

Makes: 4 jars

2 Lebanese cucumbers

1 red onion

¼ cup fine salt

500ml white vinegar

¼ cup caster sugar

2 tsp yellow mustard seeds

2 tsp ground turmeric

**1 Slice** the cucumbers and onion finely, then toss with the salt. Stand for 1 hour, then rinse lightly and drain. Pack into 450ml screwtop jars. Combine the vinegar, sugar, seeds and turmeric in a medium saucepan, once simmering pour over the cucumbers and seal the jars while hot. Store in a cool dark place for 2 weeks before use.