

# Bread & Butter Pickles

**Type:**      **Serves:**      **Recipe source:** Taste.com

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Chopping boards	5 large Lebanese cucumbers, trimmed, cut into 5mm-thick slices
Knives	2 small brown onions, halved, thinly sliced
Metric Measuring Cups & Spoons	1 tbs salt
Metric Jug	375ml (1 1/2 cups) apple cider vinegar
Glass preserving jars with lids	215g (1 cup) caster sugar
Large Pot	2 tsp mustard seeds
Medium Saucepan	2 tsp coriander seeds
Paper towel	Large pinch of ground turmeric
Colander	
Large bowl	
tongs	

## What to do:

1. Turn oven on lowest setting
2. Place glass jars in a large saucepan cover with water and bring to boil to sterilize
3. Wash cucumbers and dry with a teatowel. Slice cucumber into 5mm thick slices.
4. Place the cucumber, onion and salt in a bowl. Toss to combine. Cover with plastic wrap. Place in the fridge overnight to soften for the next class.
5. Remove jars from water with tongs and drain. Place jars with tongs onto a tray and dry jars in the oven so there is no water drips left.
6. Peel and slice onions thinly
7. Put cucumber mixture that has come out of the fridge in a colander and rinse under tap to remove salt. Pat dry with paper towel.
8. Place vinegar, sugar, mustard seeds, coriander seeds and turmeric in a medium saucepan over medium heat. Cook, stirring, for 3 minutes or until sugar dissolves. Add the cucumber mixture. Bring to a simmer.
9. Transfer the mixture to clean, dry glass jars. Seal and invert for 2 minutes. Set aside for 1 day to develop the flavours.