

Taste is in our nature



Cauliflower and green tomato pickle

This recipe is one my grandmother used to make and my mother still makes. When I had a big vegie garden I too used to make it, but now enjoy the bottles that Mum passes on to me. It is delicious with cheese in a toasted sandwich or with cold meats. I have halved the recipe so, if you have lots of green tomatoes, you can successfully double this recipe. The onions can be a bit smelly while they are left to stand overnight, or for at least 10 hours, so you might need to place the standing mixture in the laundry! I like to cover the jars with a jam seal and then add a screw top. This helps to prevent 'shrinkage' of the pickle and the jam seal prevents the screw top from being affected by the salt and vinegar.

INGREDIENTS:

- 3kg green tomatoes, washed and sliced
- 750g brown onions, diced
- 1 small to average sized cauliflower, washed and cut into florets
- ¼ cup salt
- 750g sugar
- 1½ tablespoons dry mustard
- 2 teaspoons curry powder
- 2 teaspoons turmeric
- ¼ teaspoon cayenne pepper
- 1 teaspoon ground cloves
- ¼ cup plain flour
- 375ml malt vinegar
- sterilised jars, jam seals and lids

DIRECTIONS:

Place the cut tomatoes, onions and cauliflower in a non-corrosive container and sprinkle with the salt. Cover and allow to stand overnight or for at least 10 hours.

In a large non-reactive saucepan or preserving pan, combine the vinegar and the sugar and bring to the boil. Add the drained, soaked vegetables. Cook over a moderate heat for 20 minutes or until the onion is soft and translucent, stirring occasionally.

Combine the flour and spices with a little extra vinegar. Remove the vegetable mix from the heat and thoroughly stir the flour mixture through the vegetable mix. Return to the heat and cook for a few minutes until the mixture thickens and there is no trace of a 'floury' taste to the pickle. Stir continuously during this stage and be very careful that the mixture doesn't stick to the base of the pan.

Bottle while hot and cover with a jam seal that has been moistened with vinegar. I like to put a screw top lid over the seal to reduce evaporation. Store in a cool, dark place.

*Tassie caulies
are bulging with*

cauliflower.

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