

Oma's mustard pickles(Serving size 1 Tbsp)

Serves 36

Ingredients.

- 1kg zucchini, sliced
- 500g onions, sliced
- 2 cups vinegar
- 1/2 tsp turmeric
- 2 tsp dry mustard powder
- 2 tsp curry powder
- 2 tsp salt
- 1 cup sugar
- 1 tbsp cornflour

Method.

1. Put zucchini & onion in saucepan, add 1 cup vinegar, bring to boil, reduce heat, simmer, cover for 30 minutes
2. Combine turmeric, mustard, curry, salt, mix into a smooth paste with 1/2 remaining vinegar. Add to zucchini mix. Add the sugar and stir until dissolved. Simmer, uncovered for 5 minutes.
3. Mix cornflour with remaining vinegar and add to the mix. Stir until mix boils and thickens.
4. Pour zucchini mix into hot, sterilised jars and seal.