

Christmas Relish (Piccalilli) – Dales Countryside Museum

2 large cauliflowers, yielding about 900g (2 lb)

900g (2 lb) onions

1.1 kg (2 ½ lb) sugar

110g (4 oz) mustard powder

1.1 litre (2 pints) white vinegar

900g (2 lb) green tomatoes

15g (½ oz) turmeric

225g (8 oz) salt

110g (4 oz) flour

Use a stainless steel pan if possible.

1. Prepare vegetables and cut into small pieces. Place in a large bowl with 4.5 litres (1 gallon) cold water and sprinkle on the salt. Mix well and leave to stand overnight.
2. Next day put all into a large pan and bring to the boil, cook for approx. 5 minutes. Remove from the heat and strain vegetables in a colander.
3. Boil vinegar and sugar. Make a paste of the flour, mustard powder, and turmeric (adding water to mix). Stir some of the boiled vinegar into this mixture, whisking to keep it smooth, then gradually add to the pan of boiled vinegar. Bring all to the boil again and cook for 2 – 3 minutes.
4. Add the drained vegetables and bring back to the boil, stirring well, for another 5 minutes. Leave to cool and pot into jars with screw tops.