

# CHEF DALE SNIFFEN RECIPE

**Instagram** #chefdalesniffen follow me!!!!

## **Bread & Butter Pickles**

Makes 300gm

Preparation 10 minutes

Stores 6 weeks

## **Prep list**

- 300gm Lebanese Cucumbers
- 1 Tbsp Sea Salt flakes
- 1 Tbsp Mustard seeds
- 1 Tbsp Coriander seeds
- 80gm Sugar
- 1/2 Teaspoon turmeric powder
- 4 Shallot
- 180ml White vinegar 6% acid
- 4 Stems parsley seed pods

## **Method**

- Wash cucumbers then slice into .5cm thick
- Salt cucumbers for 30 minutes, then rinse thoroughly
- Combine mustard seeds, coriander seeds, sugar, turmeric, shallots, vinegars and parsley
- Slowly simmer for 5 minutes
- Add cucumbers, simmer for 2 minutes
- Ready for bottling into sterilised jars

