

# Pickled Cucumbers

## Ingredients

1 oz. of whole pepper, 1 oz. of bruised ginger; sufficient vinegar to cover the cucumbers.

## Method

Cut the cucumbers in thick slices, sprinkle salt over them, and let them remain for 24 hours. The next day, drain them well for 6 hours, put them into a jar, pour boiling vinegar over them, and keep them in a warm place. In a short time, boil up the vinegar again, add pepper and ginger in the above proportion, and instantly cover them up. Tie them down with bladder, and in a few days they will be fit for use. [Illustration: LONG PEPPER.] LONG PEPPER.--This is the produce of a different plant from that which produces the black, it consisting of the half-ripe flower-heads of what naturalists call *Piper longum* and *chaba*. It is the growth, however, of the same countries; indeed, all the spices are the produce of tropical climates only. Originally, the most valuable of these were found in the Spice Islands, or Moluccas, of the Indian Ocean, and were highly prized by the nations of antiquity. The Romans indulged in them to a most extravagant degree. The long pepper is less aromatic than the black, but its oil is more pungent. CUCUMBER SAUCE, WHITE.

*Source: Mrs Beeton's Book of Household Management (1861)*

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