

Recipe 401

Ingredients

10 large cucumbers, or 12 smaller ones, 1 quart of vinegar, 2 onions, 2 shalots, 1 tablespoonful of salt, 2 tablespoonfuls of pepper, 1/4 teaspoonful of cayenne.

Method

Pare and slice the cucumbers, put them in a stone jar or wide-mouthed bottle, with the vinegar; slice the onions and shalots, and add them, with all the other ingredients, to the cucumbers. Let it stand 4 or 5 days, boil it all up, and when cold, strain the liquor through a piece of muslin, and store it away in small bottles well sealed. This vinegar is a very nice addition to gravies, hashes, &e., as well as a great improvement to salads, or to eat with cold meat. GERMAN METHOD OF KEEPING CUCUMBERS FOR WINTER USE.

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

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