

# Recipe 482

## Ingredients

To each pint of vinegar, 1 oz. of salt, 6 peppercorns, nasturtiums.

## Method

Gather the nasturtium-pods on a dry day, and wipe them clean with a cloth; put them in a dry glass bottle, with vinegar, salt, and pepper in the above proportion. If you cannot find enough ripe to fill a bottle, cork up what you have got until you have some more fit: they may be added from day to day. Bung up the bottles, and seal or rosin the tops. They will be fit for use in 10 or 12 months; and the best way is to make them one season for the next.

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

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