

Universal Pickle

Ingredients

To 6 quarts of vinegar allow 1 lb. of salt, 1/4 lb. of ginger, 1 oz. of mace, 1/2 lb. of shalots, 1 tablespoonful of cayenne, 2 oz. of mustard-seed, 1-1/2 oz. of turmeric.

Method

Boil all the ingredients together for about 20 minutes; when cold, put them into a jar with whatever vegetables you choose, such as radish-pods, French beans, cauliflowers, gherkins, &c. &c., as these come into season; put them in fresh as you gather them, having previously wiped them perfectly free from moisture and grit. This pickle will be fit for use in about 8 or 9 months.

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

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