



Zucchini pickles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 zucchini, sliced very thin
- 1 spring onion, sliced very thin
- 1 tablespoon of salt
- 1/2 teaspoon of ground curry powder
- 1 teaspoon of crushed yellow mustard seeds
- 1/3 cup of sugar
- 1 tablespoon of honey
- 1 cup cider vinegar

Instructions

1. Mix zucchini and onion slices and sprinkle with salt.
2. Transfer salted zucchini and onion slices to a Japanese pickle maker and screw down the top. Let sit 1 hour.
3. Combine the vinegar, sugar, honey, mustard seeds and curry in a small saucepan and simmer for 3 minutes. Cool down vinegar mixture.
4. After about 1 hour, open pickle maker and drain liquid and pat dry.
5. Transfer zucchini to a jar and pour over the cooled brine. Stir to distribute the spices.
6. Seal tightly and refrigerate for at least 24 hours before serving to allow the flavors to mellow and permeate the zucchini.