

Diccalilli

INGREDIENTS

1. 2 Table spoons Flour
2. 4 ozs Sugar
3. 1 Table spoon Dry Mustard
4. 1 Table spoon Turmeric
5. 2 Pints of Vinegar
6. 1 oz Mixed Spice
7. 1 small peeled Marrow
8. 1 small Cauliflower
9. 2 Tomatoes
10. 8/9 Shallots
11. 1 Peeled Cucumber
12. Salt & Pepper

METHOD

Chop up all the vegetables fairly small, layer into a colander and liberally sprinkle each layer with Salt. Stand the colander in a tray, and leave for 24 hours.

Next day boil 2 pints of Vinegar with the Mixed Spice and the Sugar for about 5 minutes.

Mix together with the Vegetables keeping an ounce or two of Vinegar in reserve.

Mix together the Flour, Mustard and Turmeric with the reserved Vinegar and stirring well introduce this mix into the vegetables saucepan. Bring back to the boil and then to simmer for about 20 minutes or until all vegetables are soft.

Stir all the time to avoid sticking to the bottom of the saucepan and burning. Let cool and bottle.

