

Pickled cucumbers

(kids version)



CHEF+TEACHER
CAT CLARKE
plant+grow+learn

DIFFICULTY: Easy (Adult supervision)

SERVES:

SEASON: All year round

PREP TIME: 15 minutes

COOKING TIME: 15 minutes

SUBSTITUTES: Add other herbs and spices if you like

EQUIPMENT:

Medium saucepan
Chopping board
Knife
Bowl
Sterilised jars
labels

INGREDIENTS:

800gm of baby pickling cucumbers
600ml white wine vinegar
500ml water
2/3 cup fresh dill leaves
2 tsp black peppercorns
1 1/2 tsp coarse salt

METHOD:

- Wash and dry the cucumbers, you can slice them, cut them lengthways or in patterns.
- Pack the cucumbers neatly and tightly into a sterilised jars, alternately adding the dill and peppercorns.
- Combine the water, vinegar and salt in a saucepan. Bring to the boil over medium to high heat.
- You'll have to get the adults to do this next step.
- Carefully pour the hot liquid over the cucumbers in the jar.
- Seal the jar immediately.
- Set aside for a week, It can be stored in the dry store/pantry. Once jar is opened, store in the fridge.
- Serve with cheeseburgers and fries or eat on their own.
- Well done junior chef. Label your jars, it's a good habit to get into.
On your labels you should have: - the name of what's in the jar, - date when it was made & - who made it.