

Atjar Ketimoen Djawa

(Javan Sweet and Sour Cucumber Pickle)

Serves 4-6

Metric

1 cucumber
1 T salt
100 cl vinegar
50 gm brown sugar
½ tsp pepper
3 cloves
1 large red chilli pepper, finely cut

US

1 cucumber
1 T salt
½ cup vinegar
¼ cup brown sugar
½ tsp pepper
3 cloves
1 large red chilli pepper, finely cut

Note: *Takes 5 days to marinate.*

1. Peel the cucumber and cut it in small cubes.
2. Place the cucumber in a bowl and sprinkle the salt over it. Let it marinate for 3 hours.
3. Rinse the cucumber with cold water and pat dry with paper towels.
4. Put the vinegar, brown sugar, pepper and cloves in a saucepan and bring to a boil. Turn down the heat and simmer for a further 10 minutes.
5. Place the cucumber and chilli pepper in a bowl and pour the hot vinegar liquid over it.
6. Let it cool and cover the cucumber. Place in the fridge for five days and serve