

PICKLED CURRIED CHILIES



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30 ml cumin powder

20 ml turmeric

30 ml mustard seeds

4 tablespoons mild curry powder, heaped

80 ml brown sugar

pinch of salt

juice of 2 squeezed lemons

250 ml white vinegar

375 ml oil

1 kg long chilies (NOT jalepanos)

1 knob fresh ginger, grated

$\frac{1}{2}$ knob fresh garlic, grated

Chop the chilies in about 1 cm pieces. Do not remove the seeds.

Gently fry the chilies, ginger and garlic in the oil on a low heat. Do not burn.

Add the cumin, mustard seeds, turmeric, curry powder and salt, and allow to reduce.

Add the juice of the lemons.

Fry for another 20 minutes.

Add the vinegar and brown sugar.

Reduce heat to low and simmer further for 20 minutes.

Bottle hot, in clean sterilised bottle.

Turn bottles on lid and allow to cool off for lids to seal properly. Place upright before cold.

Stores in cupboard for a couple of weeks.

Stores in fridge for a couple of months.

The longer pickles stand the more the flavour intensifies.

Recipe posted by Caroline du Plessis

Photo: Caroline du Plessis