

# Gherkin Relish Recipe

## Ingredients

- 5 pounds gherkins
- 1 pound sliced onions
- plain salt
- 4 cups of sugar
- 1 liter white vinegar
- 1 cup flour
- 1 tablespoon mustard
- 1 tablespoon curry powder

## Directions

1. Finely chop gherkins and onions. A food processor works well here.
2. Place in a bowl and sprinkle with a small handful of plain salt. Leave overnight.
3. The next day pour off excess liquid and bring to boil with the sugar and 750 ml of the vinegar.
4. In a separate bowl, mix flour, mustard, curry powder and the rest of the vinegar. Add to the gherkin mix, and stir well.
5. Cook gently for 20 minutes, stirring frequently as it can burn on the bottom.
6. Pour into sterilized jars and seal.

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*Notes:*