
Pickled pumpkin

SIDE DISHES

Preparation time: 20 minutes

Cooking time: 35 minutes (standing time: 8 hours)

Servings: 8 jars, 250 ml (1 cup) each

Ingredients	Amount		Method
	Metric	Imperial	
Pumpkin, cubed	1.25 l	5 cups	Place the pumpkin cubes in a large bowl and sprinkle with the sugar. Refrigerate for 8 hours.
Sugar	500 ml	2 cups	
Vinegar	25 ml	5 tsp.	Combine with the remaining ingredients in a large saucepan and bring the mixture to a boil. Lower the heat and simmer for 30 minutes, stirring occasionally. Transfer the mixture to the sterilized jars. Process them in a boiling-water bath for 10 minutes. Makes a delicious addition to a cheese platter! Great with meat, raclette, sandwiches, grilled foods and more.
Whole cloves	25 ml	5 tsp.	
Cinnamon	2 sticks		

