**\*PLEASE NOTE THIS COMPETITION WILL ALSO BE JUDGED AT THE**

**SPRING COUNCIL MEETING on the 5th March 2024**

**due to the CANCELLATION OF THE AUTUMN FEDERATION MEETING 2023\***

Sweet Piccalilli Recipe For the Wendy Woolley Trophy October 2023



Ingredients

225g/8ozs each of Cauliflower, Cucumber, Kidney beans, marrow and shallots

1.5 pts of white vinegar

25g/1 oz ground ginger

13g/ ½ oz dry mustard

25g/1 oz turmeric

6 chillies tied in a muslin bag (optional)

25g/1 oz corn flour

170g/6 ozs Demerara sugar

Method

* Wash and prepare veg, cut into even sized pieces.
* Shake dry and either put into brine or sprinkle with salt overnight.
* Drain/shake off loose salt.
* Mix dry ingredients together, mix with a little vinegar at a time until you have a runny paste.
* Boil the rest of the vinegar sugar and chillies for 10 mins, ensuring the sugar is dissolved.
* Stir in the prepared veg, boil for 2 mins.
* Gently stir in the spice paste mix and boil for 1 min.
* Take out the muslin bag with the chillies.
* Pour into warm jars, seal, label and date.