

Traditional Crunchy Pickled Onions

The proper way, with Ede's pickling liquor from Plymouth. Made this week, ready by the end of October and at their best on Christmas Eve.



MAKES

15 jars

PREP

1½ hours

SALTING

24 hours

READY IN

6 weeks



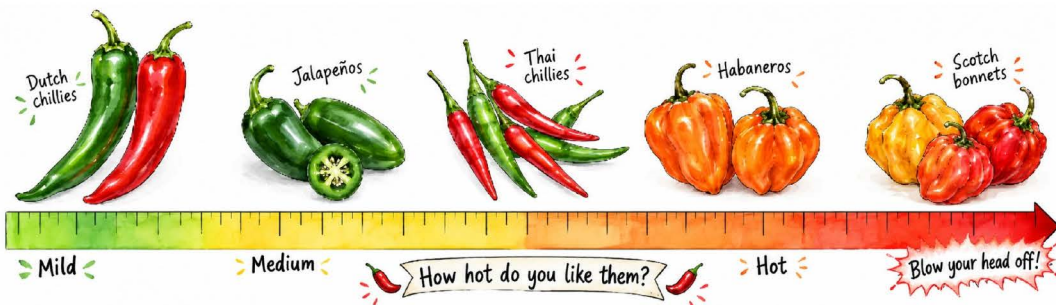
Ingredients

Makes about fifteen 1lb jars — one 5kg net

- 5kg English pickling onions
- 250g salt, fine or flaked, not iodised
- 2.5–3 litres Ede's pickling liquor — dark, clear or ready spiced
- 5–6 tbsp pickling spice, if not using ready spiced
- Chillies to taste
- 1 tsp peppercorns per jar, optional
- 2 tbsp sugar, optional

Method

1. Peel. Top and tail, cover with boiling water, count to sixty, drain and plunge into cold. The skins slip off. Allow 90 minutes for a full net.
2. Salt overnight. Layer with the salt, cover, leave 24 hours. Liquid will pool in the bottom — that is the point.
3. Rinse and dry. Rinse thoroughly under cold water, then pat properly dry.
4. Pack. Into clean sterilised jars, tight but not crushed, spice and chillies tucked between.
5. Cover cold. Pour the liquor over straight from the bottle. Never heat it. Seal with a vinegar-proof lid.
6. Wait. Cool and dark. Six weeks minimum, three months and they're right.



Cook's Notes

Dutch or jalapeño — one or two per jar, split. Warmth rather than heat.

Thai — one per jar, whole. Two if you mean it.

Habanero or Scotch bonnet — half a chilli per jar, and wash your hands.

Bare metal lids corrode and taint the jar. Use plastic-coated or Kilner-style.

Top up after a week if the onions settle and leave a shoulder exposed.

Use the clear liquor for beetroot, cauliflower and eggs — the dark one stains.