



Acar

These slightly sweet, sour, spicy pickles accompany almost every meal in Indonesia. They're popular in Malaysia, Singapore and Brunei as well and are similar to Indian achar and Thai achar. Acar keep well in the fridge for several months and are rather addictive, so it's worth making a big batch. Ensure they're packed into a sterilised container and cover them with a cartouche cut from baking paper to help keep them submerged (see video for details). If you prefer a less spicy pickle, remove the seeds and membrane from the chillies before slicing them into half-moons.

Makes about 3 cups



INGREDIENTS

- 2 Lebanese cucumbers
- 2 carrots, peeled (about 300g total)
- 2 red shallots, peeled
- 2 long red chillies

Pickling Liquid

- 300g white sugar
- 300ml white spirit vinegar

METHOD

1. Make Pickling Liquid: Combine sugar and vinegar in a small saucepan and bring to the boil, stirring occasionally until sugar dissolves. Set aside to cool.
2. Meanwhile, halve cucumbers lengthways, seed and cut into small dice (about 5mm).
3. Cut carrot and shallot into same size dice.
4. Slice chilli into rings about 2mm thick.
5. Combine cucumber, carrot, shallot and chilli.
6. Pack into a sterilised non-reactive jar or container and top up with Pickling Liquid.
7. Set aside for at least an hour before using.
8. Store refrigerated.