

## **Acar Timun Recipe**

**(Nyonya Pickled Cucumber Recipe)**

### **Ingredients:**

1 large cucumber  
1 teaspoon fine salt  
2-3 tablespoons cooking oil  
50 g turmeric, thinly sliced and sunned for an hour  
3 tablespoons granulated sugar  
1 teaspoon salt, or to taste  
100 ml vinegar  
100 ml water  
50 g garlic, peeled and thinly sliced and sunned for an hour  
3 red chilies, seeded and quartered  
3 green chilies, seeded and quartered

### **Method:**

Split the cucumber into halves lengthwise and core, but do not peel. Cut into 1 x 2.5cm sticks. Season cucumber with salt and drain in a colander. Sun for an hour. Heat the oil in a wok to fry the turmeric until the oil turns yellow. Turn off the heat, discard the turmeric slices and leave the oil to cool slightly before adding in the sugar, salt, vinegar and water. Stir to mix and set aside to cool completely. Place the sun-dried cucumber and garlic, and red and green chilies in a glass jar and fill with the pickling solution, making sure that the vegetables are completely submerged. Allow to pickle for at least 2 days before consuming.

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