

Papaya Pickle Recipe

(Bokwa Sui Recipe)

Ingredients:

1.2 kg (1 small) unripe papaya
2-3 tablespoons salt
1½ cups vinegar
1 cup sugar

Method:

Peel the papaya and quarter it. Cut diagonally into ½cm-thick slices. Rub the papaya slices with salt and leave to season for an hour. Boil vinegar and sugar together to dissolve the sugar. Leave to cool completely before using. Wash the salt from the papaya and drain in a colander before packing into a glass jar. Fill the jar with the vinegar syrup to completely cover the papaya. Leave to pickle for at least 2 days before consuming. It keeps well for a week at room temperature. In the refrigerator, it can keep for months.

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