

# Norwegian Pumpkin Pickle

**Season:** Any

**Type:** Norwegian side

**Difficulty:** 

**Serves:** 4-6

**From the Garden:** pumpkin

<b>Equipment:</b>	<b>Ingredients:</b>
2 saucepans	450g pumpkin
Chopping boards and mats	1 cup white vinegar
Knives	1 cup malt vinegar
Peelers	450g sugar
Wooden spoon	10g dried ginger
Strainer	
Measuring cups and spoons	

## Method:

- Peel pumpkin and cut into 2.5cm cubes.
- Place into a big saucepan with water and boil for 5 minutes.
- Strain well and set aside.
- In another saucepan combine white vinegar, malt vinegar, sugar and ginger.
- Boil for 5 minutes.
- Add cooked pumpkin cubes to vinegar mixture.
- Boil together for 45 to 60 minutes or until most of the liquid has evaporated.

Note: can be packed in sterile screw top jars and stored.