

Logiou Recipe

(Leek Pickle Recipe)

Ingredients:

300 g leek bulbs
1 tablespoon salt
300 g sugar
450 ml water
50 ml vinegar

Method:

Peel away any outer green layers of the leek bulb to reveal the white bulb. Wash, and rub the leek with salt. Leave to drain in a colander for 30 minutes to an hour. Boil together the sugar, water and vinegar to dissolve the sugar. Leave to cool. Pack the leek into a clean and dry glass jar. Add the cooled vinegar solution to completely cover the leek. Set aside to pickle for at least 2 days. It keeps well for a week at room temperature. In the refrigerator, it can keep for months.

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