

Piccalilli

This vegetable relish, a derivative of Indian pickle, is served cold, as a traditional accompaniment to rich stews. For this version, which features cipollini onions, do NOT use red beets, as they will stain the onions. The idea is to cut the vegetables so that they are all about the same size, giving the relish a nice finished look. The recipe calls for about 4 pounds of vegetables; feel free to mix and match them according to your taste or use others, such as carrots, broccoli, white turnips, or zucchini.

The piccalilli can be stored in the refrigerator for up to 2 weeks. Or if you like, it can be preserved, which requires a precise method that calls for special equipment; see Canning Instructions, page 25.

※} MAKES 5 PINTS {※

2 pounds large (3-inch-diameter) white or golden beets, unpeeled but trimmed of greens and tips
6 tablespoons kosher salt
2 quarts water

2 cups cauliflower florets (cut into 1-inch pieces, about 10 ounces)
5 cups whole peeled and trimmed cipollini onions (about 24 ounces)
2 cups halved radishes (stem and root ends removed, about 12 ounces)

$\frac{3}{4}$ cup ground turmeric
 $\frac{3}{4}$ cup all-purpose flour
1 cup sugar
 $\frac{1}{2}$ cup Dijon mustard
4 cups Champagne vinegar

Cook the beets: Cover the beets with cold water in a heavy saucepan and boil until fork tender, about 1 $\frac{1}{2}$ hours. Drain them in a colander and let them cool just until you can handle them. Peel them warm (the skin slides right off if they're warm), then cut them into $\frac{3}{4}$ -inch cubes. You should have about 3 cups.

Brine the vegetables: Place the salt and 1 quart of the water in a 2-gallon zip-top bag. Seal the bag and massage it a few times to help dissolve the salt. Add the beets, cauliflower, onions, and radishes to the bag along with the remaining 1 quart of water. Seal the bag again, pressing out any air, so that the vegetables are completely submerged. Place the bag in a large bowl (to stabilize it) and let the vegetables sit on the counter for several hours, or

refrigerate overnight. When ready to use, drain the vegetables in a colander, rinse them in cold water, and drain again.

Make the sauce: In large flameproof casserole, whisk together the turmeric, flour, sugar, mustard, and 1 cup of the vinegar to make a paste. Add the remaining 3 cups of vinegar and whisk until smooth. Over medium heat, bring the sauce to a boil and cook until it thickens, about 3 minutes, whisking continually to keep lumps from forming. Add the vegetables, stirring to coat them, and cook for 5 minutes. Remove from the heat and allow the mixture to cool to room temperature.

Store the piccalilli: Refrigerate the piccalilli or preserve and store it per the instructions on page 25.