

# LIME AND CARDAMOM SOUR CABBAGE





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Preparation time: 20 minutes

Cooking time: 5 minutes

Makes: 4 jars

½ head green cabbage  
2 Tbsp fine salt  
finely-grated zest and juice of 6 limes  
2 Kaffir lime leaves, finely sliced  
12 cardamom pods  
2 tsp yellow mustard seeds

1 tsp fenugreek seeds, cracked  
2 long red chillies, halved  
500ml coconut vinegar  
¼ cup caster sugar  
2 tsp tamarind paste

**1 Tear** the cabbage into coarse pieces, then toss with the salt in a bowl. Set aside for 15 minutes, then rinse lightly. Toss with the zest, juice, lime leaves, cardamom and seeds, then pack into 750ml jars with the chillies.

**2 Pour** the vinegar, sugar and tamarind into a medium saucepan and set over a moderate heat. Once simmering, divide between the jars. Cover loosely with cloth and leave on the bench overnight, then fit the lids and store in a cool dark place for 2 weeks before using.