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## Papaya Pickle

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### Ingredients:

<b>Amount</b> (1, .50 , 8)	<b>Unit</b> (cup, Tbsp, g, ml)	<b>Item</b> (egg, chaya leaves, sugar)	<b>Preparation</b> (crushed, diced, whole)
1	large	green papaya	cut into small pieces
1	tbsp	mixed pickle spice	
1	cup	cider vinegar	
½	cup	sugar	
1	cup	water	
1	tsp	salt	
1	stick	cinnamon	
1	small	dried chili pepper	
1	large	clove garlic	crushed

## Recipe Instructions:

1. Tie spices in bag
2. Bring to boil sugar, vinegar, cinnamon stick, pepper, garlic and spice bag.
3. Boil 5 minutes and add papaya pieces
4. Simmer 15 minutes or until papaya is transparent
5. Remove spice bag and place pickled bits into sterilized jars.

6. Usually makes 2 cups.

<http://edn.link/dg9mag>