

Sides/Mustard Pickles

- A: 1/2 bushel cucumbers
B: 3qt vinegar
1qt water
3/4C salt
1/2C mustard seed, coarsely ground
1T celery seed, ground
1T turmeric
2T sugar
2T horseradish root, grated
1. Pour boiling water over (A), let stand for 60 minutes.
 2. Mix (B), pour over cucumbers packed in jars, immerse in 1# pressure in canner, remove from canner and seal.
- Alternate: pour 1/3 brine over cucumbers in gallon container in refrigerator, let stand 10 days.
- Servings: 30



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From the kitchen of David and Jennifer Deaven