

PICKLED MIXED VEGETABLES

2 Cucumbers (sliced not peeled) 2 Carrots (sliced)
2 Heads Cauliflower (separated into flowerettes)
5 Red Hot Peppers (seeded & cut lengthwise into fourths or sixths)
5 Sweet Yellow Peppers (seeded & cut lengthwise into fourths or sixths)
Pickling Onion (optional)
Soak for five (5) hours in salt water (1/2 cup pickling salt and water enough to cover). Rinse well.

Brine:

1 quart White Vinegar 2 cups Sugar
1 tbsp. Mustard Seed 1 tbsp. Celery Seed

Bring syrup to a boil and cook for ten (10) minutes. Pack vegetables into jars. Fill jars with boiling brine. Place lids on and tighten. Store in a cool dark room.



1320 - 167 Avenue NW, Edmonton, AB T5Y 6L6