

## MUSTARD PICKLES

4 lbs. Cucumbers  
2 lbs. Yellow Beans  
1 Small Cauliflower  
3 Red Bell Peppers

2 lbs. Pickling Onions  
1 lb. Carrots  
3 Green Bell Peppers  
3 tbsp. Pickling Salt

Chop all vegetables and sprinkle with salt and let stand overnight. Drain well.

### Sauce:

4 cups Vinegar  
2 1/2 cups Sugar  
1 tsp. Celery Seed  
2 1/2 tbsp. Dry Mustard with 3/4 cup Flour

2 cups Water  
2 tbsp. Mustard Seed  
1 1/2 tsp. Tumeric

Sprinkle vegetables with more salt. Combine above vegetables and boil until thick. Add the vegetables and heat through. Fill jars and process in a canner to seal the jars.



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