

THOUSAND ISLAND PICKLES

8 Large Cucumbers

2 Red Bell Peppers

12 Large Onions

1 Large Cabbage

1/2 cup Salt

Cut the above until very coarse. Sprinkle with salt, then add five (5) cups of water. Let stand for one (1) hour. Drain well.

Dressing:

4 cups Vinegar (cold)

4 cups Water

3 cups White Sugar

1 tbsp. Celery Seed

3/4 cup Flour

2 tsp. Dry Mustard

2 tsp. Turmeric

Mix the flour, mustard and turmeric. Moisten with cold vinegar. Heat the remainder of the ingredients with sugar and celery seed. Add flour mixture and cook. Add vegetables and boil.

Fill jars with mixture and tighten lids. Store in refrigerator.



Market Gardens & Greenhouses Ltd.

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