

Mustard Pickles

From Krista's mother. It's her mom's recipe, which means it's probably a good old-fashioned Lunenburg County recipe...



1 doz large cucumbers, skin-on, seeds removed
8 large onions, diced or thinly sliced, or 2 lb
pearl onions, blanched & peeled
2 tbl pickling spice, tied into a piece of cheese-
cloth
3 cups cider vinegar
3 cups sugar

1 cup sugar
2 tsp turmeric
4 tsp dry mustard
4 tsp fine salt
1 cup flour
½ cup vinegar
1 cauliflower (small
flowerettes)

1. Cut up and combine right away~ cucumbers, onions, pickling spice, vinegar and sugar in a large canning pot. Heat on medium until the onions & cucumber turn golden, about 20 minutes.
2. In a bowl, mix 1 cup of sugar, turmeric, dry mustard, salt, and flour. Add ½ cup vinegar with enough juice off the pickles to make an easily poured liquid.
3. Add to pickle mix. Heat on med or lower to just under the boiling point for about 45 min, until thickened, stirring occasionally.
4. Add the cauliflower after 20 minutes to keep it crisp.

Sterilize bottles and covers (I just put mine in the dishwasher on HOT) and bottle pickles while hot. Makes a dozen pint bottles. (I use Mason Jars that have 2-part covers (cover + rim) that pop when they cool, indicating that they are properly sealed. Otherwise, put wax over the pickles in regular jars and they will keep well anyway.)