Mixed Vegetable Pickles

Ingredients

- 1 quart small cucumbers, or medium-size cucumbers cut in 1/4-inch slices
- 1 cup small pickling onions
- 6 small carrots
- 1 medium head cauliflower, broken into flowerets
- 12 tiny green tomatoes
- 1/2 cup green bell pepper strips
- 1/2 cup red bell pepper strips
- 1/2 cup salt
- 1 1/2 quarts white vinegar
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 Tbsp mixed pickling spices

Instructions

1. Wash cucumbers and remove stem and blossom ends before slicing larger ones.
2. Scald onions in boiling water. Dip in cold water and peel.
3. Scrape carrots.
4. Break cauliflower into flowerets.
5. Wash and stem green tomatoes.
6. Sprinkle salt over all prepared vegetables and cover with cold water. Let stand overnight.
7. Rinse vegetables with fresh water and drain.
8. Combine vinegar, brown sugar, granulated sugar, and mixed pickling spices in a pot. Simmer 5 minutes.
9. Remove from heat and add drained vegetables. Mix well and let stand 2 hours.
10. Return to heat and bring to a boil. Reduce heat and simmer 15 minutes.
11. Pack vegetables into hot, sterilized jars.
12. Strain spices from syrup if desired. Bring syrup back to a boil and pour over vegetables, filling jar to 1/4-inch of the top.
13. Seal immediately. Yields about 4 pints.

MIXED VEGETABLE PICKLES

1 quart small cucumbers or medium size cucumbers cut in ¼-inch slices
1 cup small pickling onions
6 small carrots
1 medium head cauliflower, broken into flowerets
12 tiny green tomatoes
½ cup green bell pepper strips
½ cup red bell pepper strips
½ cup salt
1½ quarts white vinegar
1 cup brown sugar
1 cup granulatad sugar
2 tablespoons mixed pickling spices

Wash and remove stem and blossom ends of cucumbers before slicing larger ones. Scald onions in boiling water. Dip in cold water and peel. Scrape carrots. Break cauliflower into flowerets. Wash and stem green tomatoes. Sprinkle salt over prepared vegetables and cover with cold water. Let stand overnight. Rinse with fresh water and drain.

Mix vinegar, sugar and mixed spices and simmer 5 minutes. Remove from heat and add drained vegetables. Mix well and let stand 2 hours. Return to heat and bring to boil. Reduce heat and simmer 15 minutes. Pack vegetables into hot, sterilized jars. Strain spices from syrup, if desired. Bring syrup to boil, pour over vegetables and fill jar to ¼-inch of top. Seal immediately. Yields about 4 pints.

recipecardarchive.com | RCA0006-20260609-0219

recipecardarchive.com | RCA0006-20260609-0219