Mustard Pickles

Ingredients

- 1 dozen cucumbers
- 2 Tbsp salt (for brine)
- 1/2 dozen onions

Pickling Liquid

- 1 pt. vinegar (or use 1/2 water)
- 1 c. sugar
- 1 tsp celery seed
- 1 tsp mustard seed
- 1 tsp turmeric powder
- 1 tsp pepper
- 1 tsp cinnamon buds
- 1 tsp ginger

Instructions

1. Put 1 dozen cucumbers in salt water for 1 hour or overnight.
2. Add 2 Tbsp salt to the 1 dozen cucumbers in the brine water.
3. Add 1/2 dozen onions to the cucumbers.
4. Combine vinegar (or half vinegar, half water), sugar, celery seed, mustard seed, turmeric powder, pepper, cinnamon buds, and ginger in a pot.
5. Use level spoons when measuring spices.
6. Let the pickling liquid come to a boil.
7. Put the cucumbers (and onions) in with the spices and cook for a few minutes.

Thoughts from My Rocking Chair



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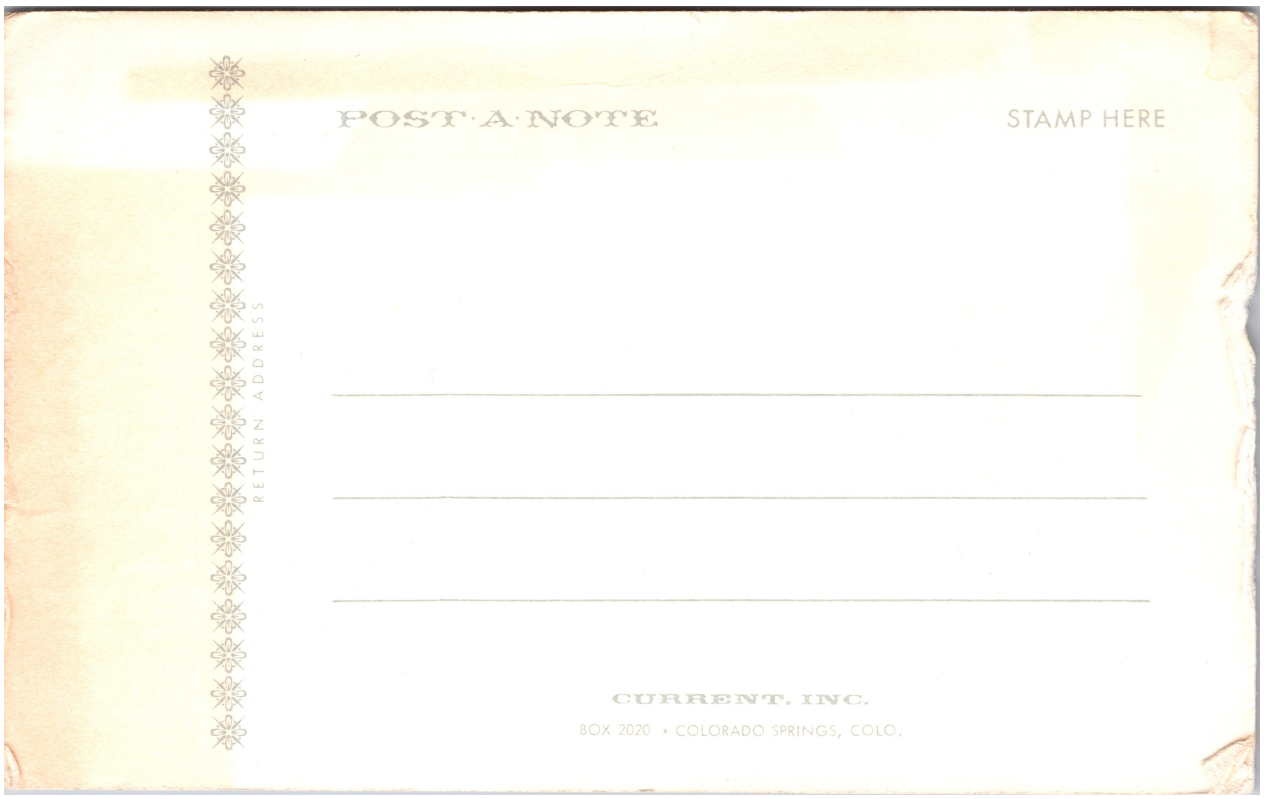
Put 1 doz. Cucumbers in salt water for 1 hr. or over nite.

{ 2 tbs salt
to 1 doz cukes
add 1/2 doz. onions

1 pt. Vineger or use 1/2 water
1 c. sugar
1 tsp celery seed
1 tsp Mustard seed
1 tsp tumeric powder
1 tsp. pepper
1 tsp. Cinnamon Buds
1 tsp ginger

Use bowl spoons. Let come to Boil Put Cukes into spices & cook for few min.

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