

# Mustard Pickles

## INGREDIENTS:

20 cups Mixed Vegetables (Cucumbers, Yellow Beans, Onions, Cauliflower, Zucchini, Vegetable Marrow)

1 Red Pepper

3 cups Vinegar

6 cups Sugar

2 tsp. Turmeric

3 tbsp. Dry Mustard

1 tsp. Celery Seed

2 tsp. Salt

4 tbsp. Flour

4 tbsp. Cornstarch

Blanch cauliflower and beans. Wash and cut all other vegetables. Place the vegetables into a pot with the spices and vinegar. Boil until the vegetables are glassy. Mix the flour and cornstarch with more vinegar, add to the vegetables and boil. Place into jars, tighten the lids and turn upside down on a towel to seal and cool.

Store in a cool dark location.



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