

 very good

Dill Beans

2 C. vinegar

4 C. water

$\frac{1}{4}$ C. salt

2 heads dill to each quart

$\frac{1}{2}$ jalapeno pepper (cut lengthwise)

1 clove garlic (little butter)

Blanch beans 1 min.

Pack in jars - add dill
garlic + pepper.

Cover with boiling vinegar
solution + seal in sterilized
jars.

 so good

Mustard Pickles

3 cucumbers cubed

1 green pepper } In small

1 red pepper } slices

3 qts. pickling onions

1 head cauliflower in chunks (use more)

Put onions in separate bowl from
other vegetables for Brine solution

2 qts. water - $\frac{1}{2}$ C. salt - dissolved
then pour over each - soak overnight.

In the morning drain - rinse, drain again
Pickling solution

2 C. vinegar - 1 C. water - 1 tsp. turmeric

$\frac{1}{2}$ C. sugar - 1 tsp. celery seed - 1 Tbsp. mustard
seeds

Put onions only in vinegar solution
+ cook for 10 min., then add other
vegs + bring to a boil. Put into
sterilized jars + seal

(Could use small zucchini for the cucumbers)