



Mustard Pickle

50 medium pickling cucumbers

2 large heads of cauliflower

3 pounds pickling (or pearl) onions

1 cup salt

water for brine

1/2 gallon Heinz white vinegar (approx.)

4 oz. Colman's Mustard (dried mustard)

3 Tablespoons salt- I prefer salt without iodine for canning, ie. pickling salt

4 cups sugar

1 cup flour

1 Tablespoon Turmeric

1 Tablespoon Curry Powder

1 Tablespoon Celery Seed

1 Tablespoon Powdered Ginger

2 whole red peppers

The night before, chop up pickling cucumbers into 1/2 slices. Peel onions by pouring boiling water over and letting stand for about 2 minutes. Drain and place in a ice water bath to stop the cooking. Using a sharp knife cut off the ends and peel. Chop up cauliflower into 1/2 -3/4 inch pieces. In a large pan or bowl, cover vegetables with cold water and add one cup of salt. Stir and set aside overnight.

The next day, drain and rinse thoroughly. Pour vegetables into a large stock pot and cover with about 1/2 gallon vinegar. Bring to a boil. Add mustard, salt, sugar, and other spices. Add flour to thicken and return to a boil.

Chop red peppers fine and add to sauce. Simmer for 1 hour. Sauce should thicken.

Using safe canning methods, bottle in pint jars in a boiling water canner. Check with your local state extension office for processing times. For my altitude in the Mountain West it's 20 minutes.

Makes 13 pints.

[Janice Moore](#) shared [Hillbilly Recipes](#)'s [photo](#).

Interesting idea, haven't heard of this before.



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