

Mustard Pickles

Savannah · 28/09/2024



Prep Time

20 hrs

Difficult

Medium

Servings

21 hrs 15 mins

Description

An old-fashioned recipe for mustard pickles that is different from most pickles Cucumbers and onions are pickled in a mustard sauce made with turmeric and celery seed

Ingredients

- - 8 large cucumbers
- sliced - 4 cups sliced onions - 2 tablespoons pickling salt - 2 cups white sugar - 2 tablespoons all-purpose flour - 2 cups white vinegar - 1 tablespoon ground dried turmeric - 1 tablespoon dry mustard powder - ½ teaspoon celery seed

Instructions

1. Place cucumbers and onions into a large bowl and sprinkle salt over top. Fill the bowl with water until cucumbers are covered. Let stand for 8 to 10 hours. Drain and rinse cucumbers and onions with fresh water. Inspect four 1-quart jars for cracks and rings for rust
2. discarding any defective ones. Immerse in simmering water until needed. Wash new
3. unused lids and rings in warm soapy water. Stir sugar and flour together in a 6-quart pot. Whisk in vinegar
4. turmeric
5. mustard powder
6. and celery seed until a smooth paste forms. Add cucumbers and onions and fill with enough water to cover. Stir and bring to a boil. Cook
7. stirring frequently
8. until thickened
9. about 10 minutes. Transfer cucumbers
10. onions
11. and pickling liquid to the hot sterilized jars
12. filling to within 1/2 inch of the top. Run a clean knife or thin spatula around the insides of the jars to remove any air bubbles. Wipe rims with a moist paper towel to remove any residue. Top with lids and screw rings on tightly. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover jars by at least 1 inch. Bring to a rolling boil
13. cover
14. and process for 10 minutes. Remove the jars from the stockpot and let rest
15. several inches apart
16. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
17. dark area. Editor's Note: Nutrition data for this recipe includes the full amount of pickling liquid. The actual amount consumed will vary.