

clean, thin, white cloth and add to vinegar mixture. Heat to boiling; reduce heat and simmer 15 minutes. Remove spice bag.

Pack hot sliced beets into clean, hot pint jars and cover with boiling-hot pickling liquid to $\frac{1}{2}$ inch from top. Adjust lids. Process 30 minutes in a simmering water bath.

PICKLED CAULIFLOWER

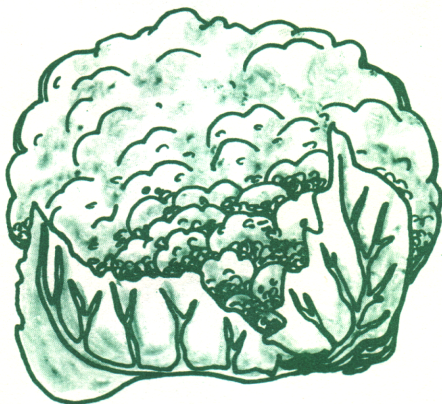
Yield: 5 pints

- 3 quarts cauliflower florets (about 3 medium heads)
- 2 cups onion, sliced
- 1 cup sweet red pepper, cut into strips
- $\frac{1}{4}$ cup pure granulated salt (or $\frac{1}{3}$ cup pure flake salt or $\frac{1}{2}$ cup Kosher salt)
- 2 quarts ice cubes (about 2 trays)
- 4 cups white vinegar
- 2 cups sugar
- 1 tablespoon mustard seed
- 1 tablespoon celery seed
- 1 teaspoon turmeric
- 1 hot red pepper

Wash cauliflower. Break into florets. Combine cauliflower, sliced onion, red pepper strips, and salt. Cover with ice and let stand 3 to 4 hours. Drain.

Combine vinegar, sugar, and spices. Heat to boiling. Add vegetables and boil 10 minutes or until vegetables are crisp-tender. Remove hot red pepper.

Pack hot vegetables into clean, hot pint jars and cover with boiling-hot pickling liquid to $\frac{1}{2}$ inch from top. Cut hot red pepper into 5 pieces and add 1 piece to each jar. Adjust lids. Process 5 minutes in a simmering water bath.



DILLED GREEN BEANS

Yield: 7 to 8 pints

- 4 lbs. green beans (about 4 quarts)
- $\frac{1}{4}$ teaspoon crushed hot red pepper per pint jar
- $\frac{1}{2}$ teaspoon mustard seed per pint jar
- $\frac{1}{2}$ teaspoon dill seed per pint jar
- 1 clove garlic per pint jar
- 5 cups vinegar
- 5 cups water
- $\frac{1}{2}$ cup pure granulated salt (or $\frac{3}{4}$ cup pure flake salt or 1 cup Kosher salt)

Wash beans. Trim off ends. Pack whole beans lengthwise into clean, hot pint jars to $\frac{1}{2}$ inch from top. If necessary, cut beans to fit jars. Add red pepper, mustard seed, dill seed, and garlic to each jar.

Combine vinegar, water, and salt. Heat to boiling. Pour boiling-hot pickling liquid over beans, leaving $\frac{1}{2}$ -inch headspace. Adjust lids. Process 5 minutes in a simmering water bath.

PICKLED PEPPERS

Yield: 8 pints

- 4 quarts long or cherry peppers (green, yellow, or red)
- $1\frac{1}{2}$ cups pure granulated salt (or $2\frac{1}{2}$ cups pure flake salt or 3 cups Kosher salt)
- 4 quarts water
- 10 cups vinegar
- 2 cups water
- $\frac{1}{4}$ cup sugar, if desired
- 2 cloves garlic

If peppers are hot, wear rubber gloves to avoid burning hands. Wash peppers. Cut 2 small slits in each pepper. Dissolve salt in 4 quarts cold water. Pour over peppers and let stand 12 to 18 hours in a cool place. Drain. Rinse and drain well.

Combine vinegar, 2 cups water, sugar, and garlic. Heat to boiling. Reduce heat and simmer 15 minutes. Remove garlic.

Pack peppers into clean, hot pint jars to $\frac{1}{4}$ inch from top. Cover with boiling-hot pickling liquid, leaving $\frac{1}{4}$ -inch headspace. Adjust lids. Process 10 minutes in a simmering water bath.

PICKLED ZUCCHINI

Yield: 6 to 7 pints

- 4 quarts zucchini, sliced (about 6 lbs.)
- 4 medium onions, sliced
- $\frac{1}{3}$ cup pure granulated salt (or $\frac{1}{2}$ cup pure flake salt or $\frac{2}{3}$ cup Kosher salt)
- 2 quarts ice, crushed or cubes (about 2 trays)
- 4 cups vinegar
- $2\frac{1}{2}$ cups sugar
- 4 teaspoons mustard seed
- 2 teaspoons celery seed
- 2 teaspoons turmeric

Use small (about 6-inch) zucchini. Wash but do not peel. Cut into $\frac{1}{4}$ -inch slices. Slice onions thinly.

In a large bowl, combine zucchini and onion slices. Add salt and mix well. Cover with ice and let stand 3 hours. Drain.

Heat vinegar, sugar, and spices to boiling. Add drained zucchini and onion slices and heat 5 minutes.

Pack hot pickles loosely into clean, hot pint jars and cover with boiling-hot pickling liquid to $\frac{1}{4}$ inch from top. Adjust lids. Process 5 minutes in a simmering water bath.

BRINED DILL PICKLES

Yield: 9 to 10 quarts

- 20 lbs. pickling cucumbers, 3 to 6 inches long (about $\frac{1}{2}$ bushel)
- $\frac{3}{4}$ cup whole mixed pickling spices
- 2 to 3 bunches dill, fresh or dried
- $1\frac{3}{4}$ cups pure granulated salt (or 3 cups pure flake salt or $3\frac{1}{2}$ cups Kosher salt)
- $2\frac{1}{2}$ gallons water
- $2\frac{1}{2}$ cups vinegar

Wash cucumbers. Place half the pickling spices and a layer of dill in the bottom of a 5-gallon crock or other suitable container. Fill crock with cucumbers to 3 or 4 inches from top. Add remaining spices and place a layer of dill on top of the cucumbers.

Make brine by dissolving salt in cold water and vinegar. Pour over the cucumbers. Cover cucumbers with a heavy china or glass plate that fits