

Mustard Pickles

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Mustard Pickles are generally made from over ripe cucumbers, and have various vegetables in them besides cucumbers. mustard powder and a bit of flour is used in the recipe.

**This is for a Small Batch
canning**

I used 2 pint jars with lids for

Ingredients:

1 and 1/2 lb. cucumbers, You can use new or older ones.
1 / 2 medium onion, cut into 1 inch chunks
1 cup chunks of bell peppers. different colors if you can.

Sauce:

1 tablespoon mustard powder
1 cup. vinegar
1/ 4 cup sugar (or more, to taste)
1 tsp. Celery seed (or more)
2 tablepoons flour
1 / 2 teaspoon turmeric
1/ 2 teaspoon corriander seeds

Directions:



This recipe you can use older cukes, peel and hollow out the pith and seeds



Prepare the vegetables



I am using Persian cucumbers for this recipe. I sliced them into 1/2 inch rounds



This is a step you don't have to take but I do, I lightly salt the slices and place on a towel. Cover with another towel and let them sweat for an hour.



Bring to a simmer, not a boil, the pint jars and lids. Keep warm till ready to use.



Combine the cucumber slices, peppers and onions in a bowl.



The Pickling Sauce



Get together the picklingauce ingredients.



Whisk all the ingredients together in a 2 quart saucepan and bring to a simmer.



cook till thickened and smooth.



Lift out the jars



Pack the jars with the vegetables.
Pour the sauce over the vegetables, up to 1/2 inch from the top.



Put the lids on bring to a boil and simmer for 15 minutes.



Remove the jars and let them cool



Let the jars cool and check to make sure that the lid sucks in. When you push on the lid there should be no give to it at all. If not , either redo, or store in the refrigerator.