

INGREDIENTS

8 large cucumbers peeled and seeded
1/4 cup kosher salt
1 red pepper chopped
4 medium onions chopped
1 head cauliflower broken into small pieces
1 pint white vinegar
2 cups sugar
3-4 tbs flour
1 tbs dry mustard
1 tbs tumeric
1 tbs mustard seed
1 tbs celery seed
2 tbs vinegar



PREPARATION

Pour salt over cucumbers and cover with water allow to soak overnight
Drain well
Add vinegar and sugar and bring to boil adding onions peppers and cauliflower
Combine flour with spices and add 2 tbs vinegar to make a thin paste.
Add this to the cucumber mix and simmer stirring frequently for one hour
Makes 8-10 8oz bottles
They are better if you let them sit for a couple of weeks before eating.