Pickled Mixed Vegetables
4 lbs of 4- to 5-inch pickling cucumbers, washed, and cut into 1-inch slices (cut off 1/16 inch from blossom end and discard)
2 lbs peeled and quartered small onions
4 cups cut celery (1-inch pieces)
2 cups peeled and cut carrots (1/2-inch pieces)
2 cups cut sweet red peppers (1/2-inch pieces)
2 cups cauliflower flowerets
5 cups white vinegar (5 percent)
1/4 cup prepared mustard
1/2 cup canning or pickling salt
3-1/2 cups sugar
3 tbsp celery seed
2 tbsp mustard seed
1/2 tsp whole cloves
1/2 tsp ground turmeric

Yield: About 10 pints

Procedure: Combine vegetables, cover with 2 inches of cubed or crushed ice, and refrigerate 3 to 4 hours. In an 8-quart kettle, combine vinegar and mustard and mix well. Add salt, sugar, celery seed, mustard seed, cloves, turmeric. Bring to a boil. Drain vegetables and add to hot pickling solution. Cover and slowly bring to a boil. Drain vegetables but save pickling solution. Fill vegetables in sterile pint jars, or clean quarts, leaving 1/2-inch headspace. Add pickling solution, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for pickled mixed vegetables in a boiling-water canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Pints</td>
<td>5 min</td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td>Quarts</td>
<td>10</td>
<td>15</td>
<td>20</td>
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</tbody>
</table>

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.