

Piccalilli

From Paige ~ Joy of Cooking

Yield: about 10 cups

5 pounds small cucumbers, chopped
1 1/3 pounds green bell peppers, chopped
1 1/3 pounds onions, chopped
2 1/2 quarts cool water
1 cup salt
1 quart cider vinegar
4 cups sugar
3 T. pickling spices
1 1/2 t. celery seed
1 1/2 t. mustard seeds
1 T. + 2 t. red pepper flakes (optional)

Combine the cucumbers, bell peppers, and onions in a large bowl. Dissolve the salt in the water and add the brine to the vegetables, stir well, cover and let stand for 12 hours in a cool place. Drain well. Combine the mix with the vinegar and sugar in a 6 quart nonreactive saucepan and bring just to the boiling point, stirring until the sugar is dissolved.

Tie in a moist square of cloth and add pickling spices, celery seeds and mustard seeds to the brine. Add the drained vegetables. Return to boiling point. Stir in the red pepper flakes, if desired.

Can while hot, or let cool, remove the spices, then cover and refrigerate for up to 1 month.