

EASY CRISP PIKLES
DALLAS BOOK
THESE ARE GOOD

PUT CLEAN CUCUMBERS IN JARS. ADD DILL AND 1 T CANNING SALT TO EACH QUART.

MAKE A BRINE OF 4 CUPS WATER, 1 1/4 CUPS SUGAR, AND 1 CUP VINEGAR. MIX AND POUR IN JARS AND SEAL TIGHTLY. PUT JARS IN A POT OF COLD WATER WITH A RACK AT THE BOTTOM. BRING THE WATER TO A BOIL. CUT OFF THE HEAT, AND LET THEM STAND UNTIL COOL.

3 DAY PICKLES

PUT CUCUMBERS IN JARS. ADD DILL, ONIONS, GARLIC, A CHILI PEPPER (THE SMALL RED PEPPERS), AND GRAPE LEAVES. YOU MAY ADD ALUM THE SIZE OF A GRAIN OF RICE.

BOIL TOGETHER 3 CUPS RAIN WATER, 1 CUP VINEGAR, AND 1/3 CUP CANNING SALT. THE RECIPE CALLS FOR SPEAS VINEGAR. BOIL AND POUR OVER THE CUCUMBERS. SEAL TIGHTLY.

TOMATO RELISH
FROM MARIA HORECKA
DO NOT COOK

1 PECK RIPE TOMATOES PEELED AND CUT COARSELY (1 PECK IS 8 QUARTS)
12 MEDIUM ONIONS CHOPPED
6 SWEET PEPPERS, REMOVE THE SEEDS
3-6 HOT PEPPERS, REMOVE THE SEEDS
1 CUP SALT

MIX ALL TOGETHER AND DRAIN IN A COLANDER FOR ABOUT 2 TO 3 HOURS. ADD 1 QUART VINEGAR, 1 OUNCE CELERY SEED, AND 1 OUNCE MUSTARD SEED. MIX WELL, AND STORE IN A JAR. STIR EVERY DAY FOR 3 TO 4 DAYS. THIS WILL KEEP IN THE ICE BOX FOR A YEAR. THIS IS GOOD FOR MEATS, VEGETABLES OR SANDWICHES. (I MADE A SMALL BATCH TO SUIT MY TASTE.)