Piccalilli

Ingredients

1. 1 pound salt
2. 1 gallon water
3. 2 pounds cauliflower, broken into small florets
4. 2 pounds cucumber, peeled and diced
5. 2 pounds onions, halved
6. 9 ounces white sugar
7. 3 teaspoons mustard powder
8. 1 1/2 teaspoons ground ginger
9. 3 large cloves garlic, pressed
10. 6 cups distilled white vinegar
11. 2 tablespoons all-purpose flour
12. 2 tablespoons ground turmeric

Directions

Dissolve the salt in the water, and add the cucumber, onions and cauliflower. Cover and leave for 20 to 24 hours. Drain and rinse the vegetables twice.

In a large pan, blend the sugar, mustard, garlic and ginger with 5 cups of vinegar. Stir in salt and vegetable mixture, bring to boil, and simmer for 20 minutes.

Blend the flour and turmeric with the remaining 1 cup of vinegar and stir into the cooked vegetables. Bring to the boil and cook for 1 to 2 minutes. Pour into sterilized canning jars, can at 5-10psi 10minutes.