

HARVEY COMMUNITY GARDEN & HARVEY HEALTH CENTRE



Grace's Pickles (similar to Lady Ashburnham)

7 large cucumbers
4 large onions

1. Peel cucumbers and take the seeds out.
2. Dice cucumbers and chop onions small.
3. Add 3 Tablespoons of pickling salt and let stand for about 3 hours.
4. Rinse mixture thoroughly and drain.
5. Add 2 ½ cups vinegar and 2 cups of water. Cook for 10 minutes.
6. After mixture comes to a boil add:
 - 3 cups white sugar
 - ½ cup flour
 - 3 teaspoon regular mustard
 - 1 teaspoon ginger
 - ½ teaspoon pepper
 - ½ teaspoon turmeric
 - 1 teaspoon celery seed
7. Cook 15 minutes.
8. Pour into sterilized mason jars. Seal at once.
9. Boil for 10 minutes in a steam bath.

For more information on Harvey Community Garden & Village Beautification



<https://www.facebook.com/HarveyCommunityGarden2>

Website: <http://harveymcadamwellness.weebly.com/>