

## **Pickled Cauliflower** by Melody Rhodes

2 heads of cauliflower cut into small florets. boil in salted water for 3 minutes. Drain and run under cold water to cool down.

Divide into 6 16oz sterilized jars.

In large sauce pan combine:

4 cups white vinegar,

4 cups granulated sugar,

4 cups water,

1 medium onion sliced thinly,

2 TBSP mustard seeds,

1 TBSP celery seed,

1tsp turmeric and

1tsp red pepper flakes (optional)

Simmer for 5 minutes. Then pour into jars over florets. Water bath for 15 minutes. Allow to sit for at least 3 weeks.