

## **T's Pickled Vegetables** Terry O'Neal

1 large cauliflower  
4- 5 stalks celery (1 in. pieces)  
3 bell peppers (1 green, 1 yellow, 1 red)  
4- 5 large carrots ( $\frac{1}{4}$  to  $\frac{3}{8}$  in. pieces)  
1 small bag of pearl onions (peeled)  
4 tomatillos or green tomatoes (cut into wedges)  
1 hot pepper per jar  
1 clove of garlic (sliced) per jar  
6 - 7 clean pint jars and lids

Wash vegetables well, break cauliflower up into florets. Cut celery into 1 in. pieces and core and deseed peppers and cut into wide strips. Peel carrots and cut into wheels, then peel pearl onions. Peel tomatillos and cut into wedges. Layer vegetables in a dishpan and sprinkle 2 tbs. Of plain salt on each layer till finished. Leave for 5 - 6 hours, then rinse and drain well. You can add more or less of each according to your taste.

### **Brine**

3 cups white vinegar  
2 cups water  
1 tbs. Sugar  
 $\frac{1}{4}$  cup pickling salt

Set up water bath canner. Mix all of the brine ingredients together and heat till dissolved, when ready for it bring to a boil. Heat jars and lids in typical fashion. In each jar add 1 sliced clove of garlic and 1 hot pepper. Pack vegetable in jars in an attractive mix and then pour in brine mixture to  $\frac{1}{4}$  in. of top of jar. Seal with heated lid and put in hot water bath canner for 10 mins. from beginning of a rapid boil. Let set up for a week before eating for best flavor.