

WINTER SALAD

GWEN/MOM

6 LARGE CUCUMBERS
6 RED SWEET PEPPERS
2 BUNCHES CELERY
1 or 2 ZUCCHINIS (opt)

8 MEDIUM ONIONS
6 GREEN SWEET PEPPERS
1 SMALL HEAD CAULIFLOWER
1/2 CUP SALT

PEEL CUKES & CUBE. CUT ALL OTHER VEGETABLES IN SMALL
PIECES. (I COARSE GRIND ONION & PEPPERS) COVER WITH WATER
TO WHICH THE 1/2 CUP SALT HAS BEEN ADDED SOAKING OVER-
NIGHT (DRAIN IN A.M.)

SAUCE

4 CUPS BROWN SUGAR
3/4 CUP FLOUR
2 TBSP DRY MUSTARD

2 TBSP TUMERIC
2 TEAS CELERY SEED
5 CUPS VINEGAR

COOK UNTIL IT THICKENS. POUR OVER VEGETABLES WHICH HAVE
BEEN DRAINED AND COOK 15 MINUTES.
SEAL IN PINT JARS