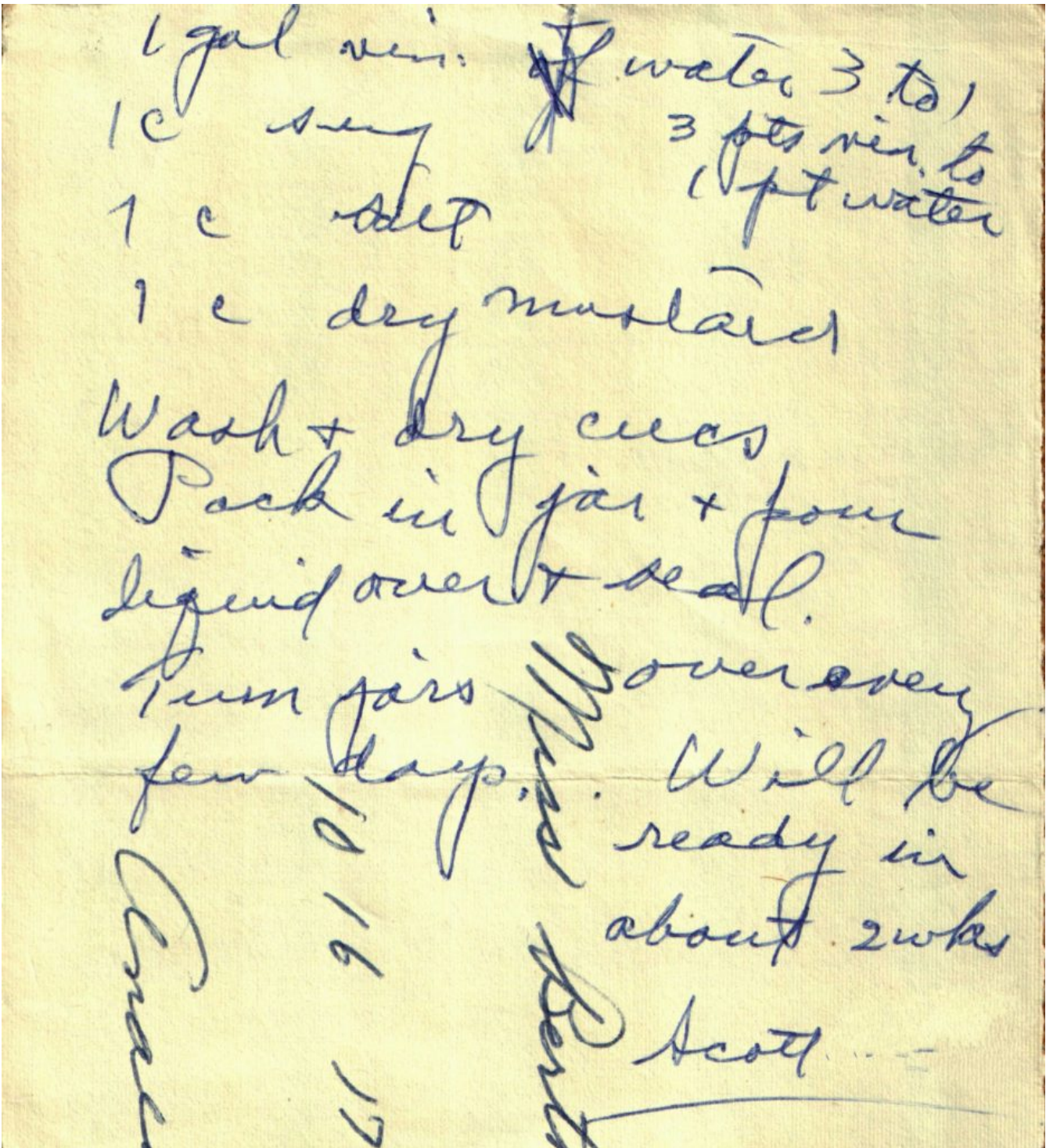


Scott's Sweet Pickles

Scott's Sweet Pickles ask for very little work, but they do demand a little patience. Cucumbers go into a sweet-tangy vinegar brine seasoned with dry mustard, then the sealed jars are simply turned every few days while the pickles work their magic. About two weeks later, Scott says they're ready.



1 gal vinegar (3 parts vinegar to 1 part water)
1 cup sugar
1 cup salt
1 cup dry mustard
Wash and dry cucumbers.
Pack in jar, pour liquid over and seal.
Turn jars over every few days.
Will be ready in about 2 weeks.
Scott
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