

LAST OF THE GARDEN

Minnie Ruth

comments

My grandmother created this recipe for canning in the Fall to literally use up "the last of the garden" veggies. It's great as a side salad for a holiday. It's colorful and has a "pickled" taste.

notes

One of the steps must be done the night before (soaking veggies in salt water). You don't have to can anything if you're going to use it fairly soon, but if you are, purchase the kind of jars that can be sealed.
Makes 3, 12-oz. jars. There will be juice leftover; you can increase the veggies.

prepare in advance

Night before:

Slice

1 C cucumbers
1 C onions

Rough chop

1 C sweet peppers
1 C cabbage (ok to omit)
1 C green tomatoes

Soak veggies overnight in

1/2 C salt; 2 quarts water

Day of

Chop

1 C carrots
1 C celery

Cut in 1-inch pieces

1 C green string beans

Measure (optional)

1 C large limas (cook fresh, or drain canned)

Measure

1 T celery seed
2 C vinegar
2 C sugar
1 T tumeric*
2 T mustard seed

Ingredients

complete recipe

Cook in boiling water until tender the carrots, green beans and limas (not the celery); use no salt.

Drain.

Drain the veggies that soaked overnight.

Mix all ingredients in large pan and bring to a boil.

Boil 10 minutes while sterilizing jars.

As soon as veggies are done, place in the sterilized jars and seal at once.

Place jars in boiling water for 5 minutes. Remove and let cool.

*Watch it — tumeric dyes everything yellow — even stainless steel.