

PICKLES AND RELISHES

NANCY AND ANDY'S PICKLES

1 qt. hamburger dill pickle slices
2 c. sugar
1/2 c. tarragon wine vinegar
1 tsp. celery seed
1 tsp. dry mustard
1/2 tsp. crushed red pepper
1/8 tsp garlic salt

Drain and rinse pickles. Combine sugar, vinegar, celery seed, dry mustard, crushed red pepper and garlic salt. Bring to boil. Remove from heat. Cool. Pack pickles back in jar. Pour syrup over them and put in refrigerator. Do not eat for 6 to 8 hours.

I got this from Nancy and Andy Robinson. We love these pickles.

Brenda Kelley

SWEET PICKLES FROM DILL PICKLES

1 qt. dill pickles, drained
1 tbsp. vinegar
2 c. sugar
2 tsp. mixed spices (or 1 stick cinnamon broken in pieces and 12 cloves)

Slice whole dill pickles or use sliced dill pickles. Pour 2 cups sugar over them in a glass jug. Stir gently with wooden spoon to keep pickles in firm state. Let set 24 hours at room temperature until sugar is dissolved and makes its own syrup. I turn jug upside down every now and then. Add spices and vinegar. Mix well. Pack cucumbers in quart jars. Cover with liquid. Seal and refrigerate for 4 days before using. Turn occasionally so all ingredients blend flavors.

Brenda Kelley

EASY PICKLES

1 gallon sour pickles
4 sticks cinnamon
2 tbsp. whole cloves

2 tbsp. mustard seeds
2 tbsp. celery seeds
1 tbsp. alum
6 cloves garlic
5 lbs. sugar

Pour pickles in colander and drain. Rinse under running water. Slice pickles and rinse again. Drain well. Place layer of pickles, spices and sugar until all used. Let stand 6 days before serving.

Brenda Kelley

FIRE AND ICE PICKLES

2 jars (32 oz.) dill pickles, slices or spears
4 c. sugar
1 tbsp. hot pepper sauce
1/2 tsp. crushed red pepper flakes
3 garlic cloves, peeled

Drain and discard juice from pickles. In a large bowl, combine pickles, sugar, pepper sauce and pepper flakes. Mix well. Cover and let stand 2 hours, stirring occasionally. Spoon pickles and liquid into 3 pint jars; add a garlic clove to each. Cover and refrigerate 1 week before serving. Store in refrigerator. Yields 3 pints

Brenda Kelley

CANDY APPLE JELLY

7 c. apple juice
1 c. red hot cinnamon candies
8 c. granulated sugar
1 box Sure-Jell
1/2 tsp. margarine
1/2 pt. canning jars

Prepare jars and lids in canner. Cover with water one to three inches above jars. Cover canner with lid and boil for ten minutes.

Measure apple juice and red hots into a 6 to 8 quart saucepan.

Measure sugar into separate bowl. Stir Sure-Jell into apple juice. Add margarine and bring mixture to a full rolling boil on high boiling constantly. Add all sugar. Return to full boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon. Fill jars to within 1/8 inch of tops. Wipe jar rims and thread lids on. Seal and then put into canner in boiling water bath for 5 minutes longer.

This is a great little Christmas gift for the person who has everything. Don't know the origin. I have used this recipe for years.

Geraldine Melvin

CROCK POT DRESSING

1 medium pan of corn bread
1 cooked and debone chicken
4 raw eggs
1 medium onion, chopped
8 slices of day old loaf bread
1 tsp. salt
2 tsp. pepper
2 cans cream of chicken
1/4 c. chopped celery
1 1/2 tsp. sage
2 cans of chicken broth, optional
2 Tbsp. margarine

Cook the chicken until tender. Debone the chicken and set aside. Mix the cream of chicken and raw eggs with the broth from the cooked chicken and set aside. Mix all the dry ingredients together. Combine the two mixtures together along with the chicken. Put in a crock pot and cook 2 hours on high and 4 hours on low. I add the chicken broth a little at a time if the dressing starts getting to dry.

Kay Lewis

PICKLED BEETS

6 1/2 lb. beets
3 c. vinegar
4 c. sugar or to suit taste

Cut off tops of beets to leave about 2 inches of stems. The tap root should also be left unbroken. Wash carefully through 2 or 3 waters to remove all soil from beets and stems; rub with hands. Place beets in a large kettle, cover with cold water. Cover kettle and boil slowly until tender (35 minutes to 1 hour), depending on size and tenderness of the beets. When done, drain and cool just enough so they can be handled; slip off skins and stems. Return while still warm to the same kettle (cleaned), add vinegar and sugar. If vinegar is stronger than 4% acidity, more sugar may be added to give preferred flavor. Heat just to simmering. The pickling syrup barely covering the beets should have a thick, oily appearance. Pack the hot beets into hot sterilized jars, and pour the hot syrup over them, so it just covers the beets in each jar. Seal immediately. Makes 6 pints. Chill before serving.

When you are washing the beets, never break the skin because it will permit loss of color through bleeding. After cooking, the large beets can be cut in half or quartered.

Brenda Kelley

JEAN'S RELISH

1 gal. ripe tomatoes, chopped
1 gal. cabbage, chopped
12 bell peppers, chopped
6 or 8 hot peppers, chopped
6 large onions, chopped
1 c. pickling salt
3 pts. vinegar
8 c. sugar
1 tsp. celery seed
1 tsp. dry mustard

Put tomatoes, cabbage, peppers and onions in a container together. Spread pickling salt over them and let set for 2 hours. Drain. Mix vinegar, sugar, celery seed and dry mustard and pour over tomato and cabbage mixture. Bring to boil and cook 20 minutes. Put in jars and seal.

Jean Gross

MEME'S PEPPER RELISH

12 Green Peppers
12 Red Peppers
4 c. vinegar
12 medium onions
3 Tbsp. canning salt
2 c. white sugar
as many hot peppers as your taste calls for

Chop green peppers, red peppers, hot peppers and onions real fine in food processor. Cover with boiling water and let stand for 10 minutes. Drain thoroughly. Cover again letting stand 15 minutes. Drain dry and add salt, vinegar and sugar. Cook 15 minutes, put in jars and seal.

Betty Sheppard