

Pickles, Chili Sauce and Catsup

"Epicurian Cooks, Sharpen with Clayless Sauce his appetite."

MUSTARD PICKLES.

Cauliflowers, small cucumbers, small onions, small green tomatoes, Lima or string beans and celery. Boil all these in water until tender, in water that is slightly salted. Pour the following mixture over all boiling hot; 2 quarts vinegar, 2 pounds brown sugar, $\frac{1}{2}$ pound mustard, red or green peppers. This will make about six quarts.

MIXED PICKLES.

Take 6 or 8 ripe cucumbers, the same of green, pare, cut in small chunks, 3 quarts green tomatoes, pared, a cauliflower cut in small pieces, string beans cut in small pieces, soak all this in salt water over night, add musk melon cut in small pieces, Lima beans previously cooked a little, a little red pepper, a couple of mangoes, celery cut in chunks, small onions cooked a little while in salt water, add nasturtium seed, 5 cents worth mixed spices, 5 cents worth cinnamon bark, mix all together. Cook in vinegar $\frac{3}{4}$ of an hour. Use 4 cups sugar to 1 quart vinegar.

GREEN TOMATO SAUCE.

Eight pounds green tomatoes, cut up and boiled for two hours in water to cover, drain through a cullender, add 3 pounds brown sugar, 1 quart vinegar, 1 teaspoon each of cloves, cinnamon, ginger and nutmeg. Boil one hour and bottle.

TOMATO CATSUP.

One-half bushel tomatoes cooked and strained, boil down to 8 pints, then add 3 tablespoons salt, $\frac{3}{4}$ tablespoon black pepper, 2-3 tablespoon allspice, $\frac{1}{2}$ of cloves, $1\frac{1}{2}$ tablespoons cinnamon and 1 pint vinegar.

RIPE CUCUMBER PICKLES.

Six pounds cucumbers, 8 pounds brown sugar, 1 tablespoon each cloves, cinnamon and allspice, $\frac{1}{2}$ tablespoon pepper, 2 tablespoons salt. Cover with vinegar and boil till tender.

CHILI SAUCE.

Eight quarts ripe tomatoes, chopped, 1 cup green peppers, 1 cup onions, $\frac{1}{2}$ cup salt, 5 cups sugar, $1\frac{1}{2}$ quarts vinegar, 2 teaspoons cloves, 3 teaspoons cinnamon, and 2 of ginger, 2 nutmegs. Boil three hours.

CHOW-CHOW.

One quart onions, 2 quarts small cucumbers, 1 large cauliflower, 1 quart small green tomatoes. Put cucumbers in brine one day, scald onions and cauliflower in salt water. One green pepper, a little red pepper. To 3 quarts vinegar add 2 cups sugar, 1 cup flour, 14 tablespoons mustard, stick of cinnamon. Scald the mixture and pour over pickles.

CHILI SAUCE.

One-half peck tomatoes, 2 cups celery, 2 cups onions, 2 small red peppers, each chopped very fine, 1 cup white mustard seed, 1 cup sugar, $\frac{1}{2}$ cup salt, 1 teaspoon black pepper, 1 tablespoon ground cinnamon, 1 quart vinegar. Boil one and a half hours.

CUCUMBER MANGOES.

Cut lengthwise two dozen large cucumbers, remove seeds, let stand in weak salt water over night, wash

with fresh water and fill with the following: Chop fine 1 large head of cabbage, 1 ounce celery seed, 1 ounce mustard seed (white), $\frac{1}{2}$ ounce salt, 1 level teaspoon ground pepper, $\frac{1}{2}$ cup brown sugar, mix with vinegar. Fill and tie with white thread. Put a layer of grape leaves in kettle, a layer of cucumbers, and so on. Cover with vinegar. Scald $\frac{3}{4}$ of an hour, just let come to boiling point before removing from fire. Boil 1 gallon fresh vinegar, 1 teaspoon alum, 3 cups brown sugar fifteen minutes. Skim. Pour over cucumbers while hot from first vinegar. Bottle air tight. Fine.

FRENCH PICKLES.

Two quarts cauliflower or cabbage, 1 quart green tomatoes, 1 quart little onions, 1 quart pickles, 1 quart green beans, 1 quart ripe cucumbers, salt and drain over night. One cup salt, 1 gallon water, scald in vinegar and drain. Three quarts vinegar, 1 cup sugar, 1 cup flour, 6 tablespoons mustard, 2 tablespoons turmeric, 2 tablespoons celery seed. Cook and pour over pickles.

GRAPE CATSUP.

Five pounds grapes, cooked and rubbed through a sieve, 1 pint vinegar, 3 pounds sugar, 1 tablespoon ground cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon pepper, $\frac{1}{2}$ teaspoon salt. Boil until thick.

CUCUMBER PICKLES.

One quart cucumbers, pack pickles in jar tight, take enough vinegar to cover pickles, add 1 teaspoon alum, 2 or 3 small pieces horseradish, 1 tablespoon sugar. Heat and pour over pickles and heat again until they are hot, then seal. Will keep for years.

MIXED PICKLES.

One quart large cucumbers, 2 quarts small pickles, 1 quart onions, 4 heads of cauliflower, 4 mango peppers, chopped, 1 quart green tomatoes, 1 gallon vinegar, 1 pound mustard, 2 cups sugar, 2 spoons flour. Mix flour in paste. Boil spice in vinegar and add paste and 5 cents tumeric powder. Put all vegetables in salt water over night.

PICKLED ONIONS.

Peel the onions and lay in a brine that will float an egg, leave forty-eight hours, take out and drain, cover them with boiling hot vinegar. Season with whole peppers and cloves.

CHOWDER.

One peck green tomatoes, 3 large, plump cabbage heads, 6 onions, 8 green peppers, celery, 2 cups sugar, 5 cents white mustard seed, mixed spices, cloves and vinegar. Cook thoroughly.

CUCUMBER PICKLES.

For 250 small pickles, 2 gallons vinegar, 4 ounces salt, 2 ounces white mustard seed, 2 ounces alum, 2 ounces allspice, 2 ounces cloves. Tie spices in a cloth, boil with vinegar. Wash the pickles and pack in a jar, pour hot vinegar over and put plate on the jar. Set in a cool place.

SWEET RELISH.

One gallon cucumber pickles, 1 gallon green tomatoes, 1 gallon onions, 6 stocks celery, 2 dozen mangoes, 1 red pepper; chop fine, salt and let stand in weak vinegar three days. Drain well add a dressing of 4 quarts vinegar, 4 cups sugar, 10c worth ground mustard, 10c worth tumeric powder, 1 cup flour. Cook and pour over chow-chow and let come to a boil and can.

FRENCH MUSTARD.

Three tablespoons mustard, 1 tablespoon granulated sugar, well worked together, then beat in an egg until it is smooth; add 1 teacup vinegar, a little at a time, working it all smooth, then set on stove and cook 3 or 4 minutes, stirring all the time. When cold add 1 tablespoon of best olive oil, taking care to get it all worked in smooth. You will find this very fine.

CUCUMBER PICKLES.

Small green pickles, wash, make salt brine about one and a half teacups salt to one gallon water, scalding, pour over and let stand three hours, take one gallon vinegar, add alum size of hickorynut, let it get hot and put the pickles in and let stand fifteen minutes. Now take out and throw vinegar away. Take 1 gallon good fresh vinegar, add white mustard seed, $\frac{1}{2}$ cup sugar, 1 green pepper, cut in two, cinnamon, cloves, celery seed, a thimbleful alum; let all come to a scald. Seal in glass jars. Be sure to have good cider vinegar. Will keep for years.

MIXED MUSTARD PICKLES.

One gallon pickles, same of onions, cook onions tender in salt water, mix thoroughly before putting the dressing on.

DRESSING. Six tablespoons strong mustard, 1 tablespoon tumeric powder, $1\frac{1}{2}$ cups, 2c curry powder, 1 cup flour. Mix all together. Add 2 quarts best vinegar, scald, stirring constantly, then turn the contents over pickles hot. Seal.

PICKLES IN GRAPE LEAVES.

To 1 gallon pickles sprinkle 1 cup salt, cover with boiling water. Let stand over night, drain water off and heat hot again and pour over pickles. Repeat this for three mornings. Drain well, line jar with

grape leaves, (washed) then a layer of pickles. Scatter over spices and whole mustard seed; small branches of mustard in the pod is better; then another layer of grape leaves, pickles and spices alternately until jar is almost full. Cover with cider vinegar. Place a small weight on to keep pickles under vinegar. Tie a paper or cloth over the top to keep out the dust. If the vinegar turns white, drain off and cover with fresh vinegar. In this way pickles will keep any length of time.

RIPE CUCUMBER PICKLES.

Take nice large ripe cucumbers, pare them, take out the seeds and soak over night in weak salt water, then let them boil a few minutes in weak vinegar, and stay in this twenty-four hours; pour this off and take good, strong vinegar, sweeten well. Add allspice, cloves and cinnamon, let this come to a boil and pour over the cucumbers. Scald the syrup as often as necessary afterward, which will be seldom if made late in the season. After trying this you will not let your ripe cucumbers go to waste.

DILL PICKLES.

Two quarts vinegar, 1 quart water, $\frac{3}{4}$ cup salt. Wash the pickles and wipe dry. Put in jar a layer of dill and horseradish, cut in small pieces, whole pepper, cloves and bay leaves; then a layer of pickles; alternate the layers until jar is filled; cover with the vinegar mixture. Do not boil any part of it. Make a sack large enough to cover top of crock. Into this put five cents worth of mustard seed, spread on top, then a plate to fit close. These pickles will keep until spring without washing off.

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108