

PICKLED VEGETABLES

Makes 6 Pints

- 4 1/2 cups sliced carrots (about 7 medium)
- 2 1/2 cups sliced celery (about 5 stalks)
- 4 1/2 cups cauliflower florets (about 1 large head)
- 2 1/2 cups diced red & green bell peppers (about 2 large)
- 4 3/4 cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 1 cup sugar
- 1 1/4 cups water
- 1 Pouch Mrs. Wages® Pickled Vegetables Mix

Pack. Refrigerate. Enjoy.

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH and trim vegetables. Set aside in a large bowl.

COMBINE Mrs. Wages® White Distilled Vinegar, sugar, water and Mrs. Wages® Pickled Vegetables Mix in a large non-reactive saucepan. Do not use aluminum. Bring to a boil and stir occasionally for 4 minutes. Reduce heat, add prepared vegetables and simmer for 15 minutes, or until tender. Remove from heat.

Pack hot vegetables loosely into hot jars, leaving 1/2-inch headspace. Evenly divide hot pickling liquid among the packed jars, leaving 1/2-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled. If more liquid is needed for proper headspace, add a mix of 3 parts hot vinegar and 1 part hot water.

Refrigerator Process: Cool jars at room temperature. Product is ready to eat after 24 hours. Store properly hot packed product in refrigerator and use within 6 months. Once opened, use within 1 week.

Shelf Stable Process: Process pints 20 minutes*, quarts 30 minutes*, in a boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week. Product is ready to eat after 24 hours. Store properly processed shelf-stable product in a cool place, and use within 1 year.

** Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.*