

# Creative Pickling One Jar At A Time



(NAPSA)—Pickle lovers can enjoy fresh-prep pickles in minutes—anytime they want. Begin with sun-ripened carrots, refreshing cucumbers, brilliant white cauliflower and tender green beans. Add a splash of flavor with vinegar and robust spices. For the crunch—add Ball 100% Natural® Pickle Crisp™. A combination like this is not only flavorful but nutritious, too. Fill a Ball® quart home canning jar and let stand for 30 minutes. Serve right away and store what's left in the refrigerator. Try this quick to prepare recipe that has all the flavor and crunch of just picked. You can make 'em one jar at a time in less than an hour. It's convenient, delicious and rewarding.

## Crunchy Refrigerator Mixed Pickles

- 1 Cup (1-inch thick) Sliced Cucumbers**
- 1 Cup Cauliflower Flowerets**
- 1/3 Cup (1½-inch thick) Sliced Carrots**
- 1/3 Cup (1½-inch long) Cut Green Beans**
- 1/3 Cup Pearl Onions, peeled**
- 1/2 Sweet Red Pepper, seeded and cut into wide strips**
- 1/2 Sweet Green Pepper, seeded and cut into wide strips**

- 1 Hot Red Pepper, cut in half lengthwise**
- 2/3 Cup Sugar**
- 1 Tablespoon Mustard Seed**
- 1½ Teaspoons Celery Seed**
- 1½ Teaspoons Ball 100% Natural Pickle Crisp**
- 2 Cups Vinegar, 5% acidity**
- 1 Ball Quart Wide-Mouth Home Canning Jar and Two-Piece Cap**

**Combine prepared vegetables in a large bowl; set aside. Stir together sugar, spices and Pickle Crisp in a large saucepot. Boil mixture 3 minutes. Pour pickling liquid over vegetables. Let mixture cool about 30 minutes. Pack vegetables and pickling liquid into a Ball quart wide-mouth home canning jar, leaving ¼-inch headspace. Wipe the rim and threads of the jar with a damp cloth. Adjust cap onto jar. Mixed pickles can be refrigerated up to 4 weeks. Makes about 1 quart.**

*Tip: Crunchy Refrigerator Mixed Pickles will become more flavorful the longer they marinate in the pickling liquid.*

*Suggestion: When cutting or seeding hot peppers, wear rubber gloves to prevent hands from being burned.*