

cucumber mustard pickles

Cucumber Mustard Pickles

Put into a 1 qt. jar: 4 tablespoons sugar, 2 tablespoons salt and 2 tablespoons dry mustard.

Wash cucumbers and pack as many as possible into a jar. Cukes should not be more than 4" long. Fill jar with cold vinegar. Screw lid air - tight. Ready in 6 weeks.