

Mixed Vegetable Salad

Active Time: 1 Hour

Cook Time: 5 Minutes

Total Time: 4 Hours

Makes: 10 pints

INGREDIENTS

4 cups sliced cucumbers

3 cups sliced green bell peppers

3 cups sliced yellow squash and/or Zucchini squash

2 cups sliced green tomatoes

3 cups sliced onions

2 cups sliced carrots

2 cups sliced hot or mild banana peppers

Salt

½ gallon vinegar

5 or 6 cups sugar

1 teaspoon turmeric

DIRECTIONS

Mix the sliced vegetables and sprinkle them with salt. Cover with ice and let stand for 3 hours. In a large kettle, mix vinegar and sugar and bring to a boil, then add turmeric. Remove vegetables from ice water, shake off as much water as possible, and pack into clean, hot jars. Process 5 minutes in a boiling water bath.