

Mustard Pickles

Put into one quart fruit jar:

4 tablespoons sugar

2 tablespoons salt

2 tablespoons ground mustard

Wash cucumbers and pack as many as possible into jar. Cucumbers should not be more than four inches long. Then fill up jar with cold vinegar. Screw jar air tight. After Six weeks they are ready for the table and are delicious. These will keep several years if kept in a cool place.