

Deejay's Book of Condiments



Mustard - Mayonnaise - Relish - Pickled Eggs - Pickles Sausage

Assembled and Compiled by Deejay 2007

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Make Your Own Mustard

I love Homemade Mustard! It is so much better than what you can buy in the supermarket. Some mustards are best when aged for up to six months. You can achieve a wide variety of flavors by experimenting with different vinegars, sugars and even fruit. These recipes make great gifts!

Deejay's Hot Dijon Mustard

(Makes 2 cups)

- 2 cup dry white wine
- 1 medium chopped onion
- 1 Teaspoon garlic, minced
- 4-1/2 ounces dry mustard
- 2 tablespoons honey
- 2 tablespoon vegetable oil
- 2 teaspoons salt
- 2 teaspoons Worcestershire sauce

Combine wine, onion and garlic Heat to boiling. Lower heat and simmer 5 minutes. Pour mixture into bowl and cool. Strain wine mixture into dry mustard in a small saucepan, beating until very smooth. Add remaining ingredients. Heat slowly, stirring constantly until mixture thickens. Cool. Pour into a non-metal container and cover. Chill at least 2 days to blend flavors.

Mix 50-50 with Mayonnaise on page 11 for a great "Dijonnaise."

Grainy spicy mustard

- 2/3 cup dry white wine
- 1/3 cup cider vinegar
- 1/2 cup water
- 1 Tablespoons honey
- 1 teaspoon salt
- 2 Tablespoons pickling spice (or see list below)
- 1/4 cup brown mustard seeds
- 1/4 cup yellow mustard seeds

simmer everything except the mustard seed in a covered saucepan for 5 minutes. Remove spices and add mustard. Let steep 1 hour. Transfer to a blender and grind until thick. Add more water gradually, blending until fairly smooth and thick. Thin with more water or wine, if necessary after cooling. Put into a jar and it will keep indefinitely in the fridge.

Basic Dijon-Style Mustard

- 2 cups dry wine
- 1 large onion, chopped
- 3 cloves garlic, pressed
- 1 cup (4 ounces) dry mustard
- 3 tablespoons honey
- 1 tablespoon oil
- 2 teaspoons salt

Combine wine, onion and garlic in a saucepan.

Heat to boiling and simmer 5 minutes. Cool and discard the strained solids. Add this liquid to the dry mustard and stir until smooth. Blend in honey, oil, and salt. Return to the saucepan and heat slowly until thickened. Stir constantly. Allow the mixture to cool and place it in a covered jar.

Age the mustard 6 to 8 weeks, or to suit your taste, then refrigerate it.

Deejay's Lemon Dijon Mustard

- 2 cups dry wine
- 1 large onion, chopped
- 3 cloves garlic, pressed
- 1 cup (4 ounces) dry mustard
- 3 tablespoons honey
- 1 tablespoon oil
- 2 teaspoons salt
- 4 teaspoons grated lemon rind and
- 4 tablespoons fresh lemon juice into

Combine wine, onion and garlic in a saucepan.

Heat to boiling and simmer 5 minutes. Cool and discard the strained solids. Add this liquid to the dry mustard and stir until smooth. Blend in honey, oil, and salt. Return to the saucepan and heat slowly until thickened. Stir constantly. Allow the mixture to cool and add lemon. Place it in a covered jar. The mustard may be eaten fresh or aged 6 to 8 weeks for a more refined flavor. Then refrigerate it.

Add a teaspoon of this to your favorite oil and vinegar based salad dressing for some real pizzazz!

Gai Choy (Chinese Mustard)

1½ tsp mustard powder

1 tbsp + - water

1 tsp vegetable oil

Combine ingredients, stir with fork (chop sticks) until you have a smooth paste.

Soy Mustard Dip

3 tbsp soy sauce

1½ tsp powdered mustard

2 tbsp stock

½ tsp salt

½ tsp sesame oil

Blend all ingredients together. Use as a dip for chicken or pork.

Hot Mustard Sauce

1½ tbsp powdered mustard

1/2 tsp salt

1 tsp chile oil

1 tsp vinegar

6-7 tbsp water

Combine all ingredients except mustard in a saucepan. Bring to a boil, cook for 1 minute, allow to cool. Stir the mixture into the mustard very slowly until the mixture becomes smooth and creamy.

Champagne Mustard

1 cup dry mustard

1/4 cup honey

1/2 teaspoon salt

6 ounces flat champagne

1 tablespoon fresh lemon juice

Combine ingredients in a food processor or blender. Mix well. Jar and seal mustard. Age 3 to 4 months, then refrigerate.

Jalapeno Mustard

2 teaspoons Whole coriander seeds	3 Garlic cloves - peeled and chopped
1/4 cup Whole yellow mustard seeds	1 small Onion, peeled & chopped
1/4 cup Whole black mustard seeds	3 small Jalapeno peppers, seeded
1/4 cup Dry powdered mustard	1/4 cup Cider vinegar
3/4 cup Water, cold	1/4 cup Dry white wine

Toast coriander seeds in a dry skillet or place them in a flat dish and microwave on High for 4 to 5 minutes. Crush the mustard and coriander seeds slightly in a mortar or blender, then mix them and the powdered mustard into the water and let stand for at least three hours.

Mix the remaining ingredients and pulverize in a blender until smooth. Stir the puree into the mustard. Bring the mixture to a boil, then lower the heat and simmer 5 minutes or until as thick as you like, stirring occasionally. The mustard will thicken slightly on cooling. Refrigerate, covered.

Deejay's Ballpark Yellow Mustard

Ingredients:

3/4 cup mustard powder
1/2 cup boiling water
3-1/2 tablespoons olive oil
1 teaspoon honey

Directions:

In a small bowl, combine mustard powder, boiling water, oil, and honey and stir until smooth and paste-like. Store in refrigerator in small, tightly lidded jar.

Basic Country Mustard Recipe

Ingredients:

2 tablespoons yellow mustard seeds -- coarsely ground
1/4 cup brown or yellow mustard powder
1/4 cup cold water
2 tablespoons white wine vinegar -- or cider vinegar
1 teaspoon salt

Directions:

Grind the mustard seeds to the texture you desire. Mix the mustard powder and ground seeds with the water. Let sit for 10 minutes. Add the vinegar and salt; blend well. Refrigerate overnight before using.

Benihana Magic Mustard Sauce

Ingredients:

3 tablespoons Powdered mustard	1/2 cup Soy sauce or tamari sauce
2 tablespoons Hot water	2 tablespoons Sesame seeds, toasted
1 Garlic clove	

Directions:

In a small bowl, blend mustard and water into a paste.

Pour paste into blender container; add remaining ingredients and process about 1 minute or until smooth.

British Beer Mustard Recipe

Ingredients:

3/4 cup whole brown mustard seeds, coarsely ground	1/4 teaspoon celery seeds
1/2 cup mustard powder	1 teaspoon salt
4 allspice berries, finely ground	2 cloves garlic, minced
2 teaspoons each ground coriander and turmeric	1 cup British amber ale or Stout

Directions:

Place all ingredients in a blender. Puree until fairly smooth and thoroughly mixed, scraping the sides of the blender frequently. Transfer to a dry bowl or jar, cover tightly and refrigerate for 2 weeks before using.

This recipe for British Beer Mustard serves/makes 1.5 cups

Cajun Mustard Recipe

Ingredients:

2 ounces dry mustard	1 clove garlic; finely chopped
1 tablespoon flour	1 teaspoon paprika
3 tablespoons white-wine vinegar	1 teaspoon coarse black pepper
1 tablespoon honey	1 teaspoon dried thyme
1 tablespoon hot pepper flakes	1 teaspoon ground cumin

Directions:

In a bowl, combine dry mustard and flour. Gradually stir in 1/4 cup cold water; let stand 15 minutes. Stir in remaining ingredients; mix thoroughly

This recipe for Cajun Mustard serves/makes 0.5 cup

Outback Steakhouse Honey Mustard Recipe

Ingredients:

1/2 cup Prepared Salad Mustard
1/4 cup Honey
1/4 cup Light Corn Syrup
1/4 cup Mayonnaise

Directions:

Mix all ingredients in a small bowl. Refrigerate.

This recipe for Outback Steakhouse Honey Mustard serves/makes 1.25 cups

Basic Coarse Mustard Recipe

Ingredients:

1/3 cup mustard seed
1/3 cup cider vinegar
1 clove garlic -- halved
3 tablespoons water
3 tablespoons liquid honey
1/4 teaspoon salt

Directions:

Combine mustard seeds, vinegar and garlic in a small bowl. Cover and refrigerate for 36 hours.

Discard garlic Process mixture in a food processor with water until coarse consistency. Stir in honey, and salt. Refrigerate in tightly sealed containers.

Dijonnaise Mustard: Add 1/3 cup mayonnaise

Light Beer Mustard

1/2 cup Each sugar and dry mustard
1/4 cup Whole mustard seeds
2 tablespoons All-purpose flour
1/4 teaspoons Salt
12 oz (1 1/2 cups) Amber beer
1/4 cup Cider vinegar
3 large Eggs

Whisk sugar, mustard, mustard seeds, flour and salt in a medium saucepan until blended. Whisk in beer and vinegar. Let stand until foam subsides, about 10 minutes, then whisk in eggs until blended. Cook over medium-low heat, whisking often, 10 to 12 minutes or until boiling. Reduce heat to low and, whisking constantly, simmer 1 to 2 minutes until mixture has thickened. Pout into jars. Let stand until cool; cover and refrigerate. Makes 3 cups.

Dark Beer Mustard

12 ounces Dark German beer
2 cups dry mustard
1 cup firmly packed brown sugar
2 teaspoons salt
1/2 teaspoon ground turmeric
2 tablespoons apple cider vinegar
2 tablespoons dried onions

Pour beer into a small bowl, cover loosely and let stand at room temperature overnight. Whisk beer and remaining ingredients together in a large saucepan over medium-high heat. Bring to a boil, whisking constantly. Remove from heat; cool to room temperature. Store in an airtight container in the refrigerator. Serve with pretzels and sausage. Yield: about 2 cups (32 servings)

Dark Lager Mustard

1/4 cup Brown sugar
1 cup Dark lager
2 tablespoons Brown mustard seeds
2 tablespoons Dry mustard
1/2 cup Cider vinegar
2 Shallots; minced
1 teaspoons Salt
1/4 teaspoons White pepper
2 Egg yolks
2 tablespoons Butter; melted

Blend ingredients in a blender or food processor.

Spoon mixture into the top of a double boiler. Cook over simmering (not boiling) water until thickened and steaming, about 10 minutes, whisking often to prevent curdling.

Let cool to room temperature, then chill. Serve as a condiment for meat and deli sandwiches.

Mustard keeps, refrigerated, in a tightly sealed container for up to 2 weeks.

Dill Mustard

1 cup Dry mustard
1 cup Cider vinegar
3/4 cup Sugar
1/4 cutwater
2 teaspoons Salt
1 1/2 teaspoons Dill weed
2 Eggs, lightly beaten

In the top of a double boiler, combine mustard, vinegar, sugar, water, salt and dill. Cover and let stand at room temperature for 4 hours. Bring water in bottom of double boiler to a boil. Add eggs to mustard mixture. Cook and stir until thickened, about 10 minutes. Cool. Store in refrigerator.

German Mustard

1/3 cup whole mustard seed
1/3 cup boiling water
1/3 cup dry mustard
1/3 cup hot water
1 cup cider vinegar
2 tablespoons. dark brown sugar
1 1/2 teaspoons. salt
1 teaspoon. garlic powder
1/4 teaspoons. ground cinnamon
1/4 teaspoons. ground allspice
1/8 teaspoons. ground cloves
3 tablespoons. light corn syrup

Combine mustard seed and boiling water in small bowl. In another small bowl mix dry mustard with hot water. In small saucepan, combine vinegar, brown sugar, salt, syrup and spices. Bring to boil, then simmer (covered) for 5 minutes. Place vinegar mixture and reserved mustard mixtures in blender. Blend on high speed, stopping occasionally to scrape down sides with rubber spatula, until mustard seed is crushed. Pour into small containers with tight fitting covers. Keep chilled. Yield 2 cups.

Mayonnaise

Fresh mayonnaise will make all your salads and sandwiches step up to a new level. Once you make your own you'll never want to buy it from the store again!

Classic Homemade Mayonnaise

1 cup Light olive oil	2 large Eggs
1 cup Vegetable or safflower oil	2 tablespoons Fresh lemon juice
1/4 teaspoons Dry mustard	3/4 teaspoons Coarse salt; or to taste

Combine the oils in a large glass measuring cup. In the bowl of a food processor, add the eggs, mustard, and 3/4 teaspoon of salt. Process until the mixture is foamy and pale, about 1 1/2 minutes. With the machine running, add the oil, drop by drop, until the mixture starts to thicken (about 1/2 cup of oil total); do not stop the machine at this point or the mayonnaise may not come together. Add the remaining oil in a slow, steady stream. When all of the oil has been incorporated, slowly add the lemon juice. Taste and adjust the mayonnaise for seasoning. Fresh mayonnaise can be kept, refrigerated, in an airtight container for up to 5 days. Makes 2 1/2 cups.

Deejay's Blender Mayonnaise

2 large Eggs
2 tablespoons Vinegar
1 teaspoon Salt
1/2 teaspoon Dry mustard
1/4 teaspoon Paprika
1/2 teaspoon Cayenne Pepper
2 cup vegetable oil
2 tablespoons Lemon juice

Put eggs and vinegar in blender. Add salt, dry mustard, paprika, and cayenne blend till mixed. Run blender at slow speed, and add the vegetable oil a few tablespoons at a time. Occasionally stop blender and scrap sides with a spatula. Makes about 3 cups.

There's no excuse for not making fresh mayonnaise any more!

Basic Low Cholesterol Mayonnaise

1 Egg; whole, at room temperature
2 tablespoons Wine vinegar at room temperature
1/2 teaspoons Salt

1/2 teaspoons Dry mustard
3/4 cup Vegetable oil at room temperature
Pepper to taste

Place egg, wine vinegar, salt, mustard in machine at low speed and add 1 T. oil. Whiz and then add remainder of oil in a slow stream till thick. * Oils preferred: peanut, safflower, and soy.

Pickles, Pickles All Kinds of Pickles

Everyone loves pickles! What's a hamburger without a pickle? Pickles can be may from just about anything. Don't limit yourself to just cucumber pickles. The possibilities are endless!

Note: Vinegar used for pickles should be white vinegar and 5% acidity!

One Day Dill Pickles

2 qt Water	6 Cucumbers; up to 7
1 cup White vinegar	6 Garlic cloves; up to 8
1/2 cup Sugar	1/3 cup Salt; (not iodized)
Dill; fresh or dried	

Bring first 4 ingredients to rapid boil and cool completely. Liquid should be enough to fill 4 jars (depending on size). Wash jars and lids.

Cut cucumbers to desired size and pack into jars. Add 2 cloves garlic (per jar), dill to taste. Pour liquid (when completely cooled) into jars. Refrigerate 24 hours. Must be kept in refrigerator.

Deejay's Dills (Pickles)

3 quarts of small cucumbers	4 teaspoons dill weed
1/3 cup Pickling salt	2 1/2 cups water
8 cup Boiling water	4 cup Sugar
3 1/2 cup White vinegar	alum

1st Day: Wash and slice cucumbers into slices or spears. Put cukes in a crock. Cover with brine made with salt and boiling water. Double amount of brine if necessary to cover vegetables.

2nd Day: Drain brine and replace with fresh brine.

3rd Day: Drain brine and replace with fresh brine.

4th Day: Drain well and rinse vegetables. In a large pot, boil vinegar, sugar and spices. Place 1/4 teaspoons alum in each pint jar. Fill with pickles and pour enough pickling solution to fill the jar.

Keep in a cool place for 1 month before eating.

Pickled Carrots

1 1/2 cups water
1/4 cup balsamic vinegar
1 teaspoon salt
1 tablespoon mustard seed
2 tablespoons honey

1 1/2 pounds baby carrots

6 to 8 cloves garlic

2 to 3 sprigs dill

Heat the water, 2 tablespoons of the vinegar, the salt and mustard seeds to just boiling. Stir in the honey until it dissolves.

Add the carrots, garlic, and dill, and lower the heat to a simmer. Cook uncovered for about 10 minutes, or until the carrots are as tender as you like them.

Cool to room temperature, then add the remaining 2 tablespoons of vinegar and another sprig of dill or two, if desired. Transfer to a tightly lidded container and chill.

Pickled Cauliflower

2 cups small white onions

2 quarts cauliflower cut in small pieces

1 cup salt

1-1/3 cups sugar

2 tablespoons mustard seed

1 tablespoon celery seed

1-1/2 teaspoons red pepper flakes

4 cups vinegar

1 red bell pepper cut in thin slices

Cover onions with water and bring to a boil, then drain and peel. Combine onions, cauliflower and salt, cover with water and let stand for 18 hours. Drain, rinse well and then drain again. Combine sugar, seeds, pepper flakes and vinegar then bring to a boil and cook until sugar is dissolved. Add vegetables, bring to a boil, reduce heat and cook for 10 minutes or until vegetables are just tender. Pack vegetables in hot sterilized pint jars, cover with hot liquid and seal at once.

Pickled Cantaloupe

4 large Cantaloupes, peeled, seeded, quartered

9 lb Brown sugar

Vinegar to cover

Cinnamon, nutmeg, and cloves to taste

Cover cantaloupe pieces in vinegar. Let stand 24 hr. Measure the vinegar - keep all but 1 quart of it. Boil vinegar, with 3 lb sugar per quart of vinegar, and spices to taste. When it has boiled to a syrup, drop fruit in it and cook 30 - 40 min over low heat.

Pickled Beets

1 quart quartered, sliced, or small whole beets
2 cups white vinegar

1 cup sugar
1 teaspoon salt

Select and wash beets. Trim off tops leaving 1-inch stem. Boil until skin slips off easily. Skin and trim. Leave small beets whole; cut others in slices, halves, or quarters.

Pack hot to within 1/2-inch of top of clean, hot jars. Cover with boiling liquid made from vinegar, sugar, and salt. Adjust lids.

Process for 30 minutes in boiling water. Cool and store. This recipe yields 2 to 3 pints.

Pickled Ginger (Amazu Shuga)

1/3 lb Fresh; young, ginger root, large pieces; preferably with pinkish skin; scraped
1/3 cup Rice vinegar
1/4 cup Sugar
1/4 teaspoons Salt

Using a sharp knife or a Beriner cutter, shave ginger root into paper- thin slices. In a small, airtight container, combine vinegar, sugar and salt. Blanch ginger for 30 seconds in boiling water. Drain ginger; cool. If desired, reserve liquid for cooking purposes. Add cooled ginger to vinegar mixture; mix well. Store marinating ginger in the refrigerator. Pickled ginger can be eaten after 24 hours of marinating. It will keep several weeks. Good with either Sushi or noodles. Add marinade to salads or sauces.

Pickled Mango - (Am Ka Achar)

24 Mangoes, unripe

4 cup Oil

3 tablespoons Salt

1 tablespoons White cumin seeds

1 tablespoons Ground garlic

1 tablespoons Mustard seeds

1 tablespoons Coriander seeds

1 tablespoons Onion seeds

1 cup Red chili powder

Wash the mangoes and wipe dry. Cut into quarters.

Mix the salt into the mangoes and spread out on a tray or baking tin and dry in the sun 2 or 3 days, until the skin of the fruit becomes soft and pliable.

Fry all the whole spices in 2 cups of the oil until they are light brown.

Remove from the oil and grind to a smooth paste. Set aside.

Put the rest of the oil in a saucepan and heat well. Add all the ground spices and stir for 1 minute.

Add all the dry mangoes. Stir together over fire very briefly and remove immediately.

Allow to cool completely to room temperature. When cool, place the achar in airtight containers and store at room temperature. This achar can be preserved for at least one year.

Deejay's Pickled Mushrooms

1 lb Fresh Mushrooms

2 small onions cut into strips

5 cups white Vinegar

2 teaspoons Cumin powder

Heat vinegar and cumin in a pan until boiling. Simmer five minutes. Place mushrooms and onions in a small non-aluminum pan and cover with a plate and weigh it down. Pour vinegar mixture over mushrooms enough to cover completely.

Return pan to stove and bring to a simmer. Simmer 10 to 15 minutes or until mushrooms are just tender. Remove from heat and let mushrooms cool in the vinegar. Drain and refrigerate until ready to serve.

Pickled Mixed Veggies

4 cup Cucumbers, 1 inch slices

2 1/2 cup Carrots, 1 inch slices.

2 cup Celery, 1 inch slices

2 cup Onions, 1 inch cubes

2 cup Sweet Red Pepper, 1 inch cubes

1 cup Green Pepper, 1 inch cubes

1 medium Head of Cauliflower, broken into florets (6 cups)

1 cup Salt

4 qt Cold Water

2 cup Sugar

1/4 cup Mustard Seed

2 tablespoons Celery Seed

2 tablespoons Dried Whole Black Peppercorns

1 tablespoons Dried Cilantro

6 1/2 cup Vinegar

Combine vegetables in a large bowl. Dissolve salt in water and pour over vegetables. Soak for 15 to 18 hours in a cool place. Drain. In a large kettle, mix sugar, spices, and vinegar. Bring to a boil and boil for 3 to 4 minutes. Add vegetables and simmer 5 to 7 minutes. Pack hot into eight pint jars, leaving 1/4 inch headspace. Remove air bubbles. Adjust caps; process 15 minutes in boiling water bath. Yield: 8 pints.

Deejay's Hot Pickled Veggies

1 lb. pearl onions, peeled

1 lb. cauliflower flowerets

1 lb. carrots, sliced

1 lb. red bell peppers, sliced
8 cloves garlic
2 large onions
8 Jalapeno peppers
5 cup of vinegar
1-3/4 cup sugar
1-1/2 cup water
1/4 cup pickling salt
1/4 cup mustard seed

Place one clove garlic and 1 pepper in each hot wide mouth pint jar. Put onions and cauliflower in metal strainer or wire basket. Lower into a large pan of briskly boiling water. When water returns to a boil, remove strainer from water and fill jars with onions and cauliflower. When water returns to boil, repeat with carrots and peppers, leave 1/2 inch head space in each jar.

Combine the vinegar, sugar, water pickling salt and mustard seed in a 3-4 quart pan over medium heat. Bring to boil. Remove from heat and immediately pour over veggies in the jars, leaving 1/2 inch head space. Carefully run a nonmetallic utensil down inside of jars to remove trapped air bubbles. Wipe jar top and threads clean. Place hot lids and screw bands on firmly. Process in boiling water canner for 10 minutes. Yield: 8 pints

Deejay's Pickled Watermelon Rind

4 quarts Watermelon rind, in 1-inch chunks
3 quarts water
3/4 cup salt
1 quart apple cider vinegar
6 cups sugar
10 to 12 3-inch cinnamon sticks, broken into 1-inch pieces
1/2 teaspoon mustard seed

Peel green skin and cut off inner pink from watermelon rind; cut into 1-inch chunks and measure 4 quarts. Put in a non-metal bowl and add the water and salt. Add more water if necessary, to cover the rind chunks.

Cover and soak overnight in refrigerator. Drain and cover with clear water; transfer to a large saucepan or Dutch oven. Bring to a boil and continue to boil for 30 minutes; drain. Pour vinegar into an 8-quart kettle; add sugar. Tie spices in a cheesecloth bag and add to vinegar mixture. Bring mixture to a boil. Remove from heat and let stand for 15 minutes. Add the drained watermelon rind. Boil gently until rind is transparent and syrup is slightly thickened, about 45 to 55 minutes. Remove spices 15 minutes before done and add the food coloring, if using, just to tint.

Spoon into hot sterilized 1-pint jars, leaving about 1/2-inch headspace, and seal. Process jars in boiling water bath for 10 minutes. For altitudes from 1,001 to 6,000 feet, process for 15 minutes. For altitudes over 6,000 feet, process for 20 minutes.

Makes about 4 pints.

Pickled Jalapenos

Jalapeno peppers

Several small cloves of garlic

Sprig of Mexican Oregano

White vinegar, 5% to 6% acidity

Wash peppers; drain well and let dry; Prick skins in a few places.

Sterilize pint or half pint canning jars. Into each jar, place a clove of garlic and a sprig of Mexican oregano (both additions are optional).

Pack the washed peppers into the jars. Bring vinegar to a boil. Fill the jars with boiling vinegar to cover the peppers well. Adjust the lids and process in a boiling water bath for 10 minutes.

Relishes

Nothing like a hot juicy hotdog with lots of homemade relish! Tartar saause for your fish? You name it needs a good relish. Relishes can be sweet, sour, hot or spicy. It's your relish do it your way!

Sweet Cucumber Relish

12 large cucumbers grated
12 large onions grated
1/2 Cup kosher salt

Combine and let set for 2 hours. Then add to a large pot:

2 Cup vinegar
2 Cup sugar
2 Tablespoon red pepper flakes
1 teaspoon dry mustard
1 teaspoon turmeric

Heat to a boil and add the drained cucumber mixture. Cook over moderate heat for 15 minutes. Ladle into hot, sterilized jars. Adjust lids and process in a hot water bath for 15 minutes. Remove and let cool. Check to make sure lids are sealed.

Deejay's Dill Pickle relish

6 cups cucumbers, chopped
2 cups red bell peppers, chopped
2 cups onions, chopped
1 cup celery, chopped
2/3 cup salt
6 cups water
4 cups cider vinegar
1/4 cup sugar (optional)
2 tablespoons mustard seeds
1 teaspoon celery seeds
1/2 cup dill weed, chopped

Combine cucumber, peppers, onion and celery with salt and water. Let sit 3 hours. Drain and rinse thoroughly with cold water and drain well again.

Bring vinegar, sugar, and remaining ingredients to a boil in a large pan, stirring to dissolve sugar. Add drained, chopped vegetables, and return to boil. Reduce to simmer and continue until relish reaches desired consistency - about 15 minutes.

Ladle into hot pint jars, leaving 1/2 inch headspace. Close with hot 2-piece caps, and process in boiling water bath for 15 minutes.

Store in cool dry place.

Green Tomato Relish

2 gallons green tomatoes cut into 3/4 inch cubes

1/2 gallon white onion cut into 1/2 inch cubes

1 quart banana peppers cut into 1/2 inch cubes

6 cups sugar

2 tablespoons black pepper

1/2 cup salt

1/2 gallon white vinegar

Combine vinegar, sugar, pepper, and salt, stir until dissolved.

Add remaining ingredients and bring to a full boil. Remove from heat and pack in quart jars with new ring lids.

Pickled Eggs

Not everyone enjoys a pickled eggs but for those of us who do here's a few recipes for you to try!

Pennsylvania Dutch Pickled Eggs

12 eggs, hard boiled and peeled
1 quart sliced beets
1 1/2 cup cider vinegar
1 teaspoon table salt
1 onion, sliced
1 1/2 cup granulated sugar
1 teaspoon cloves

Place eggs in glass jar or bowl. Combine ingredients in saucepan and bring to a boil. Cook gently until sugar dissolves. Pour hot ingredients over eggs. When cool, store in refrigerator. Eggs are pickled in 24 hours.

Deejay's Pickled Eggs Recipe

12 eggs
1 cup vinegar
1 cup water
2 tablespoons white sugar
1 teaspoon salt
1/2 teaspoon celery seed
1 clove garlic, minced
1 teaspoon dill weed (optional but I like it)
2 bay leaves
1 teaspoon Cajun Spice

Peel and discard shells. Place eggs in a large, warmed wide-necked jar or other glass container. Boil the vinegar, sugar and spices for about 10 minutes. Add salt. Place a table knife in the jar. While still boiling hot, pour mixture over the eggs. When cool, cover tightly and refrigerate for a few days before eating.

Pickled Sausage

Deejay's Pickled Sausage

1 lb. Kielbasa, Ring Bologna or small hot dogs
1/2 cup water
1/4 cup brown sugar
1-1/2 cup white vinegar
2 teaspoons balsamic vinegar
1/2 teaspoon Cajun spice

Cut sausages long enough to stand in a one quart canning jar. Put cooked sausages in the jar with a few slices of onion. I like them so I use a lot. Boil the remaining ingredients and simmer for about 5 minutes. Pour over sausages and cool and let set in refrigerator 1-2 days before serving.

If you like em hot add one or two Jalapenos or other hot peppers you like. This will probably work for just about any type of sausage. If you decide to can these sausages please use a process for meats or low acid foods.