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Mustard Bean Pickles

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MUSTARD BEAN PICKLES

5 lbs. beans, cut and cooked until tender

3 c. vinegar

4 tbsp. mustard

2 c. water

4 c. white sugar

1 tsp. turmeric

8 tbsp. flour

1 tsp. salt (pickling)

Mix dry ingredients. Mix water in. Add vinegar and bring to a boil, stirring gradually until thickened. Pour over beans and heat and seal in sterilized jars. Process according to your jar's (Ball) instructions.

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