

24 Hour Quick Pickles

Wilma Ropelewski

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 4 quarts

sliced cucumbers
5 1/2 cups water
2 cups white vinegar
1/3 cup salt
1/3 cup sugar
3 tablespoons pickling spice
dill
garlic

In a saucepan, combine the water, vinegar, salt, sugar, pickling spice, dill and garlic. Bring to a boil. Allow to cool a little.

Slice the cucumbers lengthwise. Pack into quart jars. Add one clove of garlic and some dill to the jars. Pour the pickling solution over the top in the jar leaving 1/2 inch of head room. Seal the jars.

Refrigerate.

Can be eaten the next day. They will last for months, refrigerated.

Per Serving (excluding unknown items): 413 Calories; 5g Fat (10.1% calories from fat); 3g Protein; 105g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 33820mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fat; 6 1/2 Other Carbohydrates.