

Candied Dill Slices

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

1 large jar kosher dill pickles
2 cups sugar
1/2 cup cider vinegar
1/2 teaspoon celery seed
1/2 teaspoon mustard seed

Drain the pickles. Rinse them. Slice them.
Replace them in the jar.

In a saucepan, combine the sugar, vinegar,
celery seed and mustard seed.

Bring to a boil. Pour the hot liquid over the
pickles.

Place the lid on the jar and allow to stand for a
couple of hours. Then turn the jar upside down
for another couple of hours. Repeat the turns at
least once more.

Leave the jar out of the refrigerator for three
days, turning once each day.

Per Serving (excluding unknown
items): 1578 Calories; 1g Fat (0.4%
calories from fat); 1g Protein; 408g
Carbohydrate; trace Dietary Fiber;
0mg Cholesterol; 7mg Sodium.
Exchanges: 0 Grain(Starch); 0
Lean Meat; 0 Fat; 27 1/2 Other
Carbohydrates.