
Crispy Sweet Pickles

Home Cookin - Junior League of Wichita Falls, TX - 1976

25 to 30 cucumbers
8 large onions
2 bell peppers
1/2 cup non-iodized salt
5 cups apple cider vinegar
7 cups sugar
2 tablespoons mustard seed
1 teaspoon ground turmeric
1 teaspoon ground cloves

Slice the cucumbers and chop the onions and peppers. Sprinkle salt over the mixture. Let stand for three hours in a non-aluminum container.

For the syrup: In a saucepan, combine the vinegar, sugar and seasoning. Bring to a boil.

Drain and rinse the vegetables. Drop into the boiling syrup. Heat through but do not boil.

Pack while hot into sterilized jars and seal. (These do not need a water bath.)

Yield: 14 pints

Condiments, Sauces

Per Serving (excluding unknown items): 7083 Calories; 19g Fat (2.2% calories from fat); 70g Protein; 1779g Carbohydrate; 83g Dietary Fiber; 0mg Cholesterol; 45335mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 60 1/2 Vegetable; 5 Fruit; 1 Fat; 94 Other Carbohydrates.