

Dill Pickles II

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*medium or small green
cucumbers
3 quarts water
1 quart vinegar
1 cup salt
dill*

Wash the cucumbers well. Let stand in cold water for one hour to harden.

Dry the cucumbers.

Place some dill in the bottom of the canning jars.

Pack the cucumbers into the jars.

In a pot, place the water, vinegar and salt. Bring to a boil.

Fill the jars with the hot brine.

Seal.

Per Serving (excluding unknown items): 134 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 57g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 102416mg Sodium. Exchanges: 4 Other Carbohydrates.