

# Dill Pickles III

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

*cucumbers*  
*dill*  
*16 cups cold water*  
*1 cup vinegar*  
*1 cup salt*  
*1/8 teaspoon alum (for each two-quart canning jar used)*  
*1 hot pepper (for each two-quart canning jar used)*  
*1 one-inch piece horseradish (for each two-quart canning jar used)*  
*1 clove garlic (for each two-quart canning jar used) (optional)*

Wash the cucumbers. Dry.

Place dill on the bottom and sides of the canning jars.

Pack the jars with small freshly picked cucumbers.

Make the brine: In a pot, mix together the cold water, vinegar and salt.

Add the following to the jars: alum, hot pepper, horseradish and garlic (if using).

Fill the canning jars with brine.

Place the jars, unsealed, on a baking sheet.  
Place the baking sheet into the oven.

Steam the jars for 10 to 15 minutes at low heat or until the cucumbers change color.

Seal.

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Per Serving (excluding unknown items): 34 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 14g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 102437mg Sodium. Exchanges: 1 Other Carbohydrates.