

# Dill Pickles IV

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

**Yield: 2 quarts**

*2 quarts medium  
cucumbers  
dill  
red pepper  
2 cups water  
1 cup vinegar  
pea-size alum  
1 tablespoon salt  
1 teaspoon white mustard  
seed  
garlic (optional)*

Wash the cucumbers. Dry.

Place the dill in the bottom of each jar. Place one small red pepper in each jar. Place one small alum in each jar.

Pack the canning jars with cucumbers.

Place dill on the top of each jar.

In a pot, boil the water, vinegar, salt and mustard seed.

Pour the hot brine into the canning jars.

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; 6412mg Sodium. Exchanges: 1 Other Carbohydrates.