

# Dill Pickles V

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

*cucumbers*  
*horseradish piece*  
*bay leaf*  
*dill*  
*12 cups water*  
*2 or 3 cups vinegar (based*  
*on strength)*  
*3/4 cup salt*  
*3/4 cup sugar*  
*1 tablespoon pickling spice*  
*1 teaspoon celery seed (or*  
*1 teaspoon black*  
*pepper/celery seed)*

Wash and dry the cucumbers. Pack tightly in the canning jars.

Add one horseradish piece, a bay leaf and dill to each jar.

In a pot, place the water, vinegar, salt, sugar, pickling spice and celery seed. Bring to a boil.

Pour the hot brine over the cucumbers to fill the jars.

Seal and steam slightly.

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Per Serving (excluding unknown items): 610 Calories; 2g Fat (2.6% calories from fat); 1g Protein; 153g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 76831mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fat; 10 Other Carbohydrates.