

Dill Pickles VI

Joy deRock

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*washed cucumbers
1 cup salt
2 gallons water
3 cups vinegar
4 peppercorns
pinch turmeric
pinch dill seed*

Wash and pat dry the cucumbers.

In a large jar, combine the salt, water, vinegar, peppercorns, turmeric and dill seed. Mix well.

Pack hot jars with the washed cucumbers. Pour the brine over the top leaving 1/2 inch of head space. seal the jars.

Process for 30 minutes in a boiling water bath.

Per Serving (excluding unknown items): 101 Calories; trace Fat (0.0% calories from fat); trace Protein; 43g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 102556mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 3 Other Carbohydrates.