

Dill Pickles

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

Yield: 18 quarts

*cucumbers
6 quarts water
1 cup salt
1 teaspoon alum
horseradish
dill
1/2 teaspoon black pepper
(a green pepper may be substituted)*

Place the cucumbers in fresh water overnight. Drain the next morning.

In a large pot, boil together the water, salt and alum to make the brine. Set aside.

Fill the quart jars with cucumbers. Then place in a piece of horseradish, some dill and 1/2 teaspoon of black pepper.

Pour the hot brine over the cucumbers.

Seal.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 102492mg Sodium. Exchanges: .