

Dills

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

*7 cups water
1 cup vinegar
4 tablespoons salt
cucumbers
dill
horseradish
garlic cloves
green pepper
alum*

Make the brine by mixing the water, vinegar and salt. Set aside.

To each jar of cucumbers, add a piece of horseradish, a clove of garlic, a green pepper and a pinch of alum.

Pack the jars well with cucumbers, dill and the other ingredients.

Pour brine over them.

Seal

Per Serving (excluding unknown items): 34 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 14g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 25632mg Sodium. Exchanges: 1 Other Carbohydrates.