

Icicle Pickles

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

*4 pounds cucumbers
3 pounds onions
1 1/2 pounds celery
3 cups white cider vinegar
2 cups water
1 cup white sugar
1/4 cup salt*

Peel the cucumbers. Cut into slices 1/2 to one-inch thick. Cover with ice water. Allow to stand for two hours.

Slice the onions and cut the celery into one-inch lengths.

Drain the cucumbers. Mix all of the vegetables in a bowl.

Pack lightly into hot, sterile jars.

Make the syrup: Mix the vinegar, water, sugar and salt in a saucepan. Bring to a boil.

Pour the hot syrup into the jars to overflowing. Let stand until the syrup is cold before sealing.

Seal. (Do not use the pickles for ten days to two weeks.)

Per Serving (excluding unknown items): 792 Calories; 5g Fat (5.1% calories from fat); 31g Protein; 176g Carbohydrate; 46g Dietary Fiber; 0mg Cholesterol; 26194mg Sodium. Exchanges: 32 1/2 Vegetable.