

Million Dollar Pickles

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

*24 cucumbers, unpeeled
12 large onions
salt
6 cups vinegar
6 cups sugar
2 tablespoons turmeric
2 tablespoons celery seed
2 tablespoons mustard
peppers (optional)
pimientos (optional)*

Slice the cucumbers and onions. Sprinkle with salt. Let stand overnight.

Drain the vegetables.

In a pot, place the cucumbers and onions, vinegar, sugar, turmeric, celery seed, mustard, peppers (if using) and pimientos (if using).

Bring to a boil. Cook until the vegetables are tender.

Pack the vegetables into the canning jars. Pour the hot liquid over the top.

Seal tight.

Per Serving (excluding unknown items): 6408 Calories; 17g Fat (2.3% calories from fat); 70g Protein; 1613g Carbohydrate; 87g Dietary Fiber; 0mg Cholesterol; 612mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 63 Vegetable; 1 Fat; 86 1/2 Other Carbohydrates.