

# Nine-Day Cucumber Pickles

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

*28 long four-inch very thin cucumbers*

*2 quarts ordinary vinegar (not pure vinegar)*

*16 cups white sugar*

*1/4 cup salt*

## **BAG CONTENTS**

*1 tablespoon whole cloves*

*1 tablespoon whole allspice*

*1 stick whole cinnamon*

Wash the cucumbers. Place them in a crock. Cover with fresh boiling water and the bag for four mornings.

On the fifth morning, drain the cucumbers and slice them very thin. Then pour on the boiling syrup. Do this for four mornings.

On the fifth morning, pack the cucumbers in hot sterile jars. (They are more attractive if green coloring is added to the syrup while it is still boiling hot.)

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Per Serving (excluding unknown items): 21 Calories; 1g Fat (40.2% calories from fat); trace Protein; 4g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 25596mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fat.