

Pickles

Carolyn Hale

St Timothy's - Hale Schools - Raleigh, NC - 1976

*8 pounds cucumbers
4 pounds white onions
1/2 cup salt
crushed ice
5 cups sugar
2 tablespoons celery seed
2 tablespoons tumeric
5 cups vinegar
2 tablespoons mustard
seed*

Slice the cucumbers and onions. Soak in one-half cup of salt with crushed ice for three hours.

In a bowl, mix together the sugar, celery seed, tumeric, vinegar and mustard seed. Transfer the mixture to a cooking pot. Heat to boiling.

Add the cucumber and onions. Cook for 30 minutes boiling.

Place the hot mixture in jars.

Seal hot.

Per Serving (excluding unknown items): 5273 Calories; 17g Fat (2.7% calories from fat); 51g Protein; 1321g Carbohydrate; 60g Dietary Fiber; 0mg Cholesterol; 51324mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 45 1/2 Vegetable; 1 1/2 Fat; 72 Other Carbohydrates.