

Sweet Pickles II

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

Yield: 4 quarts

*cucumbers
3 cups white sugar
3 cups vinegar
1 cup water
2 tablespoons pickling spice*

Cut up the cucumbers. Sprinkle with salt. Let stand overnight.

Next day, drain the cucumbers. Pack the cucumbers into the jars.

Make the syrup: In a saucepan, boil the water, vinegar, pickling spice and sugar. Strain. Reheat the syrup.

Pour the syrup over the cucumber.

Seal.

Per Serving (excluding unknown items): 161 Calories; 4g Fat (13.6% calories from fat); 2g Protein; 50g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fat; 3 Other Carbohydrates.