

# Sweet Pickles III

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*11 cups (four large)  
cucumbers, unpeeled, cut in  
1/8 inch slices  
2 cups (two large) green  
pepper, cut in 1/8 inch  
slices  
2 cups onions, cut in 1/8  
inch slices  
3 teaspoons salt  
2 cups white vinegar  
3 cups sugar  
1 1/3 teaspoons mustard  
seed  
1 1/3 teaspoons celery seed  
1 1/3 teaspoons turmeric*

In a one gallon jug, combine the salt, vinegar, sugar, mustard seed, celery seed, turmeric. Mix well.

Pack in the cucumbers, peppers and onions in alternating layers. Cover.

Refrigerate for three days.

Serve.

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Per Serving (excluding unknown items): 3050 Calories; 8g Fat (2.1% calories from fat); 31g Protein; 767g Carbohydrate; 38g Dietary Fiber; 0mg Cholesterol; 6492mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 27 Vegetable; 1/2 Fat; 42 Other Carbohydrates.