

# PICKLES

## Freezer no-cook pickles

7 C. thinly sliced uncooked cucumbers  
1 green pepper, chopped  
½ tsp. celery seed  
1 C. vinegar  
3 onions, finely chopped  
1¼ - 2 C. sugar  
1 T. canning salt  
1 tsp. turmeric (optional)

Mix all ingredients together well. Pack into containers and freeze. Pickles can be eaten the following day. Allow time for thawing before serving.

*Lucille Brink, Postville*

## Lime pickles

7 lbs. sliced cucumbers (¼ in. thick)  
2 gallons water  
2 C. dehydrated lime (pickling lime)

Mix water and lime and pour over cucumbers. Let stand 24 hours, stirring occasionally. Rinse cucumbers well. Let drain 3 hours.

8 C. vinegar  
1 C. water  
9 C. sugar  
1 tsp. whole cloves  
1 tsp. pickling spice  
1 tsp. celery seed  
1 tsp. salt  
Green food coloring

Mix well and pour over cucumbers, refrigerate overnight. Simmer 30 minutes. Seal while hot. Yield: 12 – 13 pts.

*Dennis and Susan Horstman, Guttenberg*

## Sweet dill pickles

½ tsp. dill weed  
¼ tsp. granulated garlic or ¼ tsp. garlic powder  
2 C. sugar  
2 T. canning salt  
2 C. water  
2 C. vinegar  
Cucumbers, sliced

Soak cucumbers in salt water for one hour. Add dill and garlic to bottom of 1 qt. canning jars. Fill jars with cucumber slices. Mix and bring to boil sugar, salt, water and vinegar. Pour over cucumbers in jar. Put lids on jars and place jars in cold water bath. Bring to boil. Once water is boiling, remove jars from canner.

*Phil and Charlotte Waldbeser, Elgin*

