

FROZEN SLICED SWEET PICKLES
HOME COOKING

4 CUPS THINLY SLICED CUCUMBERS
1 T DILL SEED
2 ONIONS SLICED
3/4 CUP SUGAR
4 TSP SALT
2 T WATER
1/2 CUP CIDER VINEGAR, SLIGHTLY DILUTED

MIX CUKE SLICES, ONION, SALT AND WATER IN A 2 QUART PLASTIC BOWL AND LET STAND 2 HOURS. DRAIN. DO NOT RINSE. RETURN VEGETABLES TO THE BOWL AND ADD SUGAR, VINEGAR AND DILL. LET STAND, STIRRING OCCASIONALLY UNTIL THE SUGAR DISSOLVES AND LIQUID COVERS VEGETABLES. PACK IN FREEZER CONTAINERS WITH THE JUICE. FREEZE. A COUPLE OF HOURS BEFORE SERVING, REMOVE FROM FREEZER AND LET THAW.

DELICIOUS DILL PICKLES
DALLAS BOOK
I TRIED. THEY ARE GOOD!

TO EACH QUART JAR, PUT SOME FRESH DILL OR DILL SEED. ADD 3 CLOVES (OR TO TASTE) OF GARLIC, A SLICE OF ONION, AND YOU MAY ADD 1/8 TSP EACH OF TURMERIC AND ALUM.

PREPARE A BRINE MADE OF

3 QUARTS WATER (RAIN WATER IS BEST)
1 QUART 10% ACIDIC VINEGAR (I USE NATIONAL BRAND WHICH HAS A SMALL WOODEN BARREL ON THE LABEL)
3/4 CUP CANNING SALT
3/4 CUP SUGAR.

STIR ALL TOGETHER WELL. THIS IS ENOUGH BRINE FOR 8 TO 9 QUARTS OF PICKLES.

FILL EACH JAR WITH CUCUMBERS AND THEN FILL EACH JAR WITH BRINE. PUT LIDS ON TIGHTLY. PUT JARS IN A BIG POT WITH A RACK AT THE BOTTOM. COVER WITH WATER AND LET IT COME TO A SLOW BOIL. LET IT SIMMER ONLY. DO NOT BOIL. LEAVE JARS IN UNTIL THE CUKES TURN A DULL GREEN. REMOVE JARS AND LET COOL.