



LIME SWEET PICKLES

7# cucumbers, sliced ¼" thick
2 cups dehydrated lime (canning grade)
2 gallons water

Soak cucumbers in lime water for 24 hours. Then wash and soak 3 hours in cold water.

Mix together

4 ½ cups sugar
1 teaspoon whole cloves
2 quarts apple cider vinegar, 5% acidity
1 teaspoon mixed pickling spices
1 teaspoon celery seed
1 tablespoon salt

Drain cucumbers after soaking 3 hours. Pour vinegar mixture over pickles, cold. Let stand overnight. Bring to a boil on stove and boil 35 minutes. Pack into hot sterilized jars and seal while hot. Adjust lids and process 15 minutes in a hot water bath. Makes 6-8 pints.

*This is a tried and true recipe for over 50 years from my mother, Eleanor Lilly, and is every bit as good as the 2-week version—and lots less trouble. Pickles are very crisp and pungent!