

## Lime Pickles (Jean Walter & Wilma Fisher)

1 gal sliced pickles  
2 c lime  
2 gal water

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1 qt vinegar  
6 c sugar  
1 tsp salt  
1 tsp celery seed  
1 tsp pickling spice

Soak 24 hrs  
Rinse & soak in clear water  
3hrs.

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Bring to boil and add pickles  
and cook for 35 min. Let  
stand overnight and can.

