

Lime Pickles (many years)

8 # pickles, sliced thin Dissolve lime in water &
2 c lime pour over pickles. Stir & hand
2 gal water to dissolve completely. Better

to stir & hands than & wooden spoon. (Do not use
aluminum utensil) Let stand 24 hours. After 24 hr
soak rinse in clear water 4 times. Soak in ice water 1 hr
while draining mix vinegar solution:

2 qt vinegar (clear) 1 T. salt 1 T. whole pickling S.
4 1/2 # sugar (5 # less 1 c) 1 T. celery seed 1 teas. whole clover
over

Pour vinegar mixture over pickles & let stand
24 hr. Put on stove & boil gently 1/2 hr. until
pickles are clear. Place in jars & pour hot liquid
over them. Seal.

8/14/82 Made 7 pt.