

Ice Water Pickles

Ingredients

- Cucumbers, sliced lengthwise
- 6 pickling onions per jar
- 1 piece celery per jar
- 1 tsp mustard seed per jar

Brine

- 4 qt white vinegar
- 1 c. salt
- 3 c. sugar

Instructions

1. Slice cucumbers lengthwise.
2. Soak cucumber slices in ice water for 3 hours.
3. Drain the cucumbers.
4. Pack into sterilized jars.
5. Add to each jar: 6 pickling mints, 1 piece of celery, and 1 tsp mustard seed.
6. Combine white vinegar, salt, and sugar for the brine; pour over cucumbers in jars.

Ice Water Pickles

slice cucumbers
in length slices
soak in ice water
3 hours, drain. pack
into sterilized jars.
add 6 pickling spice
1 piece of celery. 1 tea
spoon mustard seed
to each jar.
4 qts white vinegar
1 c. salt. 3 c. sugar

