

Ice Pickles-Odell

Ingredients

- 1 cup lime
- 1 gal water
- 2 cups sugar
- 1 1/2 cups vinegar
- cucumbers, sliced thin
- pickling spices or whole cloves

Summary

Yield: 0

Source: Cindy Carswell

Prep Time: 20 minutes

Category: Relishes

Cuisine: American

Tags: Odell, ice pickles

Instructions

Add 1 cup lime to 1 gallon of water. Slice cucumbers into thin slices. Pour the limewater over the cucumber and let stand 24 hours. Soak in clear water 1 to 2 hours. Mix 2 cups of sugar to 1 1/2 cups vinegar and heat until hot. Pour in sliced cucumbers and boil for 35 minutes. Put in jars. Add spices; pickling spices or whole cloves.

Notes

Cindy found this recipe among Nell's recipes. Odell Lawson was one of Granny's neighbors. Nell would go to her house and get water.