

# 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.