

# Lime Cucumber Pickles

*Mrs Floyd McCall*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*7 pounds cucumber  
2 gallons water  
1/2 gallon vinegar  
1 tablespoon tumeric  
3 cups lime  
4 pounds sugar  
6 tablespoons pickling spice*

Soak the cucumbers in lime water for twenty-four hours. Drain. Wash every hour for four hours.

In a pot, boil the vinegar, lime, sugar and pickling spice together. Pour over the cucumbers. Let stand overnight.

Next day, boil the cucumber mixture for 45 minutes. After it reaches the boiling point, add the tumeric.

Pack hot and seal.

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Per Serving (excluding unknown items): 8056 Calories; 16g Fat (1.7% calories from fat); 31g Protein; 2097g Carbohydrate; 33g Dietary Fiber; 0mg Cholesterol; 356mg Sodium. Exchanges: 1 1/2 Grain(Starch); 18 1/2 Vegetable; 4 Fruit; 2 Fat; 129 1/2 Other Carbohydrates.