

CUCUMBER LIME PICKLES

Makes 5 Quarts

- 7 lbs of pickling cucumbers (about 40- 3 to 4-inches)
- 1 cup Mrs.Wages® Pickling Lime
- 2 gallons water
- 8 cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 8 cups sugar
- 1 Tbsp Mrs. Wages® Pickling & Canning Salt
- 1 Tbsp Mrs. Wages® Mixed Pickling Spice

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH cucumbers and drain. Cut 1/16-inch slice off blossom end and discard. Cut cucumbers into crosswise slices. **WHOLE CUCUMBERS ARE NOT RECOMMENDED.**

MIX Mrs. Wages® Pickling Lime and water in a large non-reactive food grade container. Do not use aluminum. Cover and soak cucumbers for 12 to 24 hours in lime water, stirring occasionally. Rinse thoroughly 3 times in cool water. Cover and soak 3 more hours in ice water in refrigerator.

COMBINE Mrs. Wages® White Distilled Vinegar, sugar and Mrs. Wages® Pickling & Canning Salt in a large non-reactive food grade container. Do not use aluminum. Stir until dissolved. Remove cucumbers from final ice water soak. Drain slices, and place into a large non-reactive food grade container. Pour vinegar mixture over top. Cover and soak for 5 to 6 hours or overnight in refrigerator.

DRAIN vinegar mixture into a large non-reactive saucepan. Do not use aluminum. Add Mrs. Wages® Mixed Pickling Spice. Bring to a boil, reduce heat and simmer 35 minutes. Stir occasionally.

Pack cucumber slices tightly into sterilized hot jars, leaving 1/2-inch of headspace. Evenly divide hot pickling syrup among the packed jars, leaving 1/2-inch of headspace. Unused brine may be stored in a non-reactive container up to 1 week in refrigerator. Do not use aluminum. Remove air bubbles, wipe rim and cap each jar as it is filled.

Process pints 10 minutes*, quarts 15 minutes*, in a boiling water bath canner. Remove canner from heat, remove lid and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week.

Product is ready to eat after 24 hours. Before serving, chill to enhance flavor and crispness.

* Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.

CAUTION: Prolonged contact with hydrated lime may cause irritation or burns to wet skin. In case of contact with eyes, flush thoroughly with water and call physician.

KEEP OUT OF REACH OF CHILDREN