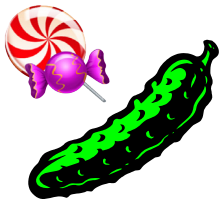


Candied Dill Pickle Recipe

Ingredients needed:

- ★ Candied Dill Pickle Mix
- ★ fresh cut vegetables*
- ★ 3 cups **cider** vinegar (cider vinegar, only)
- ★ 4 cups sugar (or sugar substitute)**
- ★ 2 cups water (not to exceed 2 cups)



Directions:

Pack a 1-gallon container **FULL** with fresh, crisp, cut-up vegetables*. Make sure container is packed completely full of vegetables. In a separate non-metallic bowl measure sugar**, vinegar and packet of mix. Mix together and pour over vegetables. Add enough water to cover vegetables, but do not exceed 2 cups of water. Vegetables must be completely covered with liquid. Cover tightly and shake, or stir to mix. Leave covered and refrigerate. Occasionally shake or stir to mix. Pickles are better the longer they set. For best flavor allow 7 days before eating. Keep refrigerated.

*You can use any vegetables, or any combination of vegetables that will stay crisp: i.e., cucumbers, zucchini, onions, green, red or yellow peppers, celery, carrots, cabbage, cauliflower or watermelon rind. String beans (green beans) require blanching.

** You may use an artificial sweetener in place of sugar, but use only the amount of artificial sweetener that would replace (equivalent to) 2 cups of sugar.



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