Garlic or Kosher Pickles

Ingredients

- Medium size cucumbers
- 1/3 tsp mustard seed (per quart jar)
- 1/3 tsp celery seed (per quart jar)
- Small piece onion (per quart jar)
- Small piece garlic (per quart jar)
- Bay leaf (per quart jar)
- Red pepper (per quart jar)
- 1/8 tsp alum, optional (per quart jar)

Brine (per batch)

- 2 quarts vinegar
- 2 quarts water
- 1 cup sugar
- 1/2 cup salt

Instructions

1. Wash medium size cucumbers very well.
2. Pour boiling water over cucumbers, let stand 2 minutes, then dip immediately into cold water.
3. Dry cucumbers and pack into sterilized jars.
4. To each quart jar add 1/3 tsp mustard seed, 1/3 tsp celery seed, a small piece each of onion, garlic, bay leaf, red pepper, and 1/8 tsp alum (optional).
5. Combine 2 quarts vinegar, 2 quarts water, 1 cup sugar, and 1/2 cup salt; bring to a boil.
6. Cover contents of each jar with the boiling hot liquid.
7. Seal. Let stand for several weeks before using.

GARLIC OR KOSHER PICKLES

Wash medium size cucumbers very well. Pour boiling water over cucumbers, let stand 2 minutes and dip immediately into cold water. Dry cucumbers and pack into sterilized jars. To each quart add ⅓ teaspoon mustard seed, ⅓ teaspoon celery seed, small piece each of onion, garlic, bay leaf, red pepper and ⅛ teaspoon alum (optional). Cover contents of each jar with boiling hot liquid, made in the proportion of 2 quarts vinegar, 2 quarts water, 1 cup sugar and ½ cup salt. Seal. Let stand for several weeks before using.

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