3 Day Cucumber Chips

Yield: approximately 3 quarts

Ingredients

Brine (Days 1-3)

- 1 peck (approximately 10 to 12 lbs) medium cucumbers
- 1 cup pickling salt per gallon boiling water (enough to cover cucumbers)

Syrup (Days 4-6)

- 3 qts white vinegar (approximately, divided across 3 days)
- 1 cup sugar per cup of vinegar used each day (see Editor's Notes)

Final Day (Day 7)

- Remaining vinegar from syrup stage
- Ground black pepper to taste

Instructions

Days 1 Through 3 - Brine Stage

1. Wash cucumbers thoroughly and place in a large crock.
2. Dissolve salt in boiling water (approximately 1 cup salt per gallon water).
3. Pour boiling salt water over cucumbers to cover completely.
4. Repeat this process each day for 3 days - drain, pour fresh boiling salt water over cucumbers daily.

Day 4 - Slice and Begin Syrup Stage

1. Drain cucumbers and slice into chips.
2. Combine 1 cup sugar with 1 cup vinegar per batch; bring to a boil.
3. Pour hot syrup over cucumber chips to cover.
4. Repeat daily for 3 days - each day drain off syrup, add fresh sugar and vinegar in equal parts, bring to a boil, and pour back over chips.

Day 7 - Final Pack and Seal

1. Drain chips completely.
2. Heat remaining vinegar with a generous pinch of ground black pepper to boiling.
3. Pack chips into sterilized jars.
4. Pour hot vinegar over chips to cover.
5. Seal jars immediately while hot. Process according to current canning guidelines.

Editor's Notes

- **"1 pk cucumbers"** = 1 peck, approximately 10 to 12 lbs whole cucumbers. Standard market quantity

of the era; consistent with other large-batch preserve recipes in this collection.

3 day cucumber chips

1 pk of medium size cucumbers
hand full salt and boiling
water to cover - first wash
cucumbers and place in crock,
and pour over boiling water with
salt, do this for 3 days - fourth
day slice into chips, and add
cup of sugar to a cup of

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vinegar enough to cover chips - 3
boil the sugar + vinegar and
pour on chips. Do this for 3 days -
and fourth days, drain again,
and add 2 tbls spoons of
black ground pepper to vinegar; and pour
hot into jars and seal at
once (about 2 qts vinegar) or
10 qts