Sweet Pickles

Ingredients

- Cucumbers (quantity not stated)
- Alum (amount not stated), dissolved in water for soaking
- Boiling water

Brine

- 2 cups salt
- 1 gallon water

Syrup

- 2 quarts vinegar
- 8 cups sugar
- Dill seed (optional; add for sweet dill pickles)

Instructions

Brining

1. Soak the cucumbers in the brine for 8 days.
2. Wash the cucumbers and cut them into inch pieces.

Alum Soak

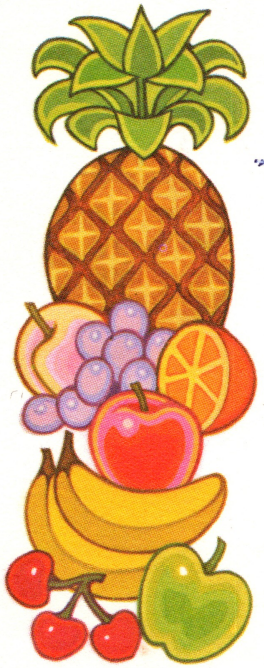
3. Soak the cucumbers overnight in alum water.
4. Drain off the alum water. Pour boiling water over the cucumbers and let them stand overnight.

Syrup and Packing

5. Pack the cucumbers in jars and pour hot syrup over them.
6. Repeat for three mornings, then seal.

Editor's Notes

- **"Alum"** - alum (potassium aluminum sulfate) was used in old pickle recipes to keep pickles crisp. Modern canning authorities no longer recommend it, and it adds nothing to safety. Any home-canned pickles should be processed according to current tested guidelines, because "seal while hot" alone does not guarantee a safe product.



Here's what's cookin' Sweet pickles

Recipe from: _____ Serves: ____

Soak cucumbers 3 days in brine, wash & cut in inch pieces.

Soak over night in Alum water, drain off and pour boiling water over them & let stand overnight.

Pack in jars and pour hot syrup over them. Repeat for three mornings & seal

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The Brine

2 cups salt - 1 gal water

syrup

2 qts vinegar 9 cups sugar
can put dill seed in if want
sweet dill pickles

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