
Aunt Edith's Sweet Pickles

From Jeanette's Recipe Cards

Some directions seem to be missing.

Quantity	Ingredients	Preparation Notes
1 gal	Medium Pickling Cucumbers Can use larger cucumbers if desired.	• Wash and cut cucumbers into slices 1/2 inch thick.
1 C	Pickling Salt	• Cover with brine made of 1 gal water and 1 C salt
3 gal	Water	• Let stand for 4 days
1 Tbsp	Alum (heaping)	• On the fifth day drain off brine and wash
1 Tbsp	Ginger (heaping)	• Cover with 1 gal water and 1 Tbsp alum (heaping)
1/2 Box	Pickling Spice	• Let stand overnight
8 C	Sugar	• Next day, drain off and put drained cucumbers in kettle and add 1 gal water and ginger
5 1/2 C	Vinegar	• Boil 10 minutes.
2 2/3 C	Water	• While boiling, fix syrup using last five ingredients. Spice should be tied in a cloth.
		• Cook until it boils and is clear.
1 tsp	Celery Seeds	• At the end of 10 minutes, drain and pour syrup over pickles.
		• Boil until transparent and seal in jars.