

Nine Day Pickles

Grandma Grimm

4 quarts cukes or a mixture of cucumbers, cauliflowers, onions, and sweet red peppers.

Brine: 1 c salt, 2 c boiling water. Pour boiling water over cukes and let stand 3 days. Then drain it and keep brine.

Boil it again with the saved brine and put it back on another 3 days. Then drain.

Mix one gallon boiling water and 1 heaping tsp alum. Pour over and let stand 6 hours. Drain and rinse well and discard fluid.

Make syrup of 1 ½ qt. vinegar, and 7 c sugar. Put in a tea ball: 1 oz celery seed, 1 oz allspice berries, 1 cinnamon stick. Add 1 tsp green food colouring. Boil and put on cukes boiling hot. Take off everyday for 3 days and reboil the same syrup and put on again. On

the third day – boil the brine again and put in sealers.
Seal.