

Six Day Pickles

Grandma Zubot's variation of 9 day pickles

4 quarts cauliflower, cukes and onions cut into slices.

Soak with $\frac{2}{3}$ c salt, and cover with boiling water. Set overnight. Then drain and put in crock.

Boil 1 quart vinegar, 1 quart water, 4 tblsp salt, $\frac{1}{2}$ c pickling spice (in tea ball).

Pour boiling hot over cukes.

Add 1 c sugar everyday for 6 days.

Then pack in jars and seal.

Reheat brine and pour it on to seal.