

Six-Day Pickles

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*4 quarts small cucumbers
4 quarts boiling water
1 cup salt
1 quart vinegar
1 quart water
6 cups sugar, divided
1 tablespoon pickling spice*

Wash the cucumbers. Place in a bowl.

In a pot, boil the salt and water. Pour over the cucumbers. Let stand overnight.

Rinse with cold water.

In a saucepan, combine the vinegar, water, two cups of sugar and pickling spice. Bring to a boil.

Pour over the cucumbers. Let stand overnight.

Drain the liquid into a saucepan. Add one cup of sugar. Bring to a boil. Pour over the cucumbers again.

Repeat the process until six cups of sugar have been used.

Pack the cucumbers into the jars.

Seal.

Per Serving (excluding unknown items): 4808 Calories; 2g Fat (0.3% calories from fat); 1g Protein; 1259g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 102488mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fat; 84 Other Carbohydrates.