

# Sixteen-Day Sweet Pickles

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

*cucumbers*

**BRINE**

*1 gallon water*

*2 cups salt*

**WASH**

*1 gallon water*

*1 tablespoon alum*

**SYRUP**

*6 cups white sugar*

*6 cups white vinegar*

*1 1/3 cups pickling juice*

*1 tablespoon celery seed*

*1 teaspoon tumeric*

Wash and place the whole cucumbers in a crock or canner.

Make the brine with the water and salt. Bring to a boil. Pour over the cucumbers.

Let the cucumbers stand for one week.

Wash the cucumbers and slice thinly.

In a saucepan, combine the water and the alum. Bring to a boil. Pour over the cucumbers. Do this for three days, making a fresh solution each day.

Make the syrup: In a saucepan, combine the sugar, vinegar, pickling juice and celery seed. Bring to a boil. Pour the hot syrup over the cucumbers.

On the next day, drain the syrup. Make a new batch of syrup adding three additional cups of sugar. Bring to a boil. Pour the syrup over the cucumbers. Repeat for three more days.

On the sixteenth day, reheat the syrup and add two additional cups of sugar and one teaspoon of tumeric.

Pack the cucumbers into the jars. Pour the hot reheated syrup over the cucumbers.

Seal.

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Per Serving (excluding unknown items): 227 Calories; 2g Fat (4.0% calories from fat); 1g Protein; 88g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 204895mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 6 Other Carbohydrates.