

# Sweet Gherkins

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*5 quarts small whole cucumbers  
3 cups vinegar  
3 cups sugar  
2 teaspoons whole mixed pickling spices  
2 teaspoons celery seed  
3/4 teaspoon turmeric  
8 small pieces stick cinnamon  
2 cups vinegar  
2 cups sugar.  
2 cups sugar  
1 cup vinegar  
1 cup sugar*

FIRST DAY: Pack five quarts of small whole cucumbers into a two gallon crock. Cover with boiling water. That afternoon, drain and cover with fresh boiling water.

SECOND DAY: Drain and cover with fresh boiling water. That afternoon, drain and add 1/2 cup of salt and cover with fresh boiling water.

THIRD DAY: Drain and prick the cucumbers with a table fork. Then, in a saucepan, make a syrup using the vinegar, sugar, pickling spices, celery seed, turmeric and stick cinnamon. Heat to boiling and pour over the pickles. The pickles will not be covered with liquid at this state. That afternoon, drain the pickles. Add two more cups of vinegar and two more cups of sugar. Heat to boiling and pour over the pickles.

FOURTH DAY: Drain the syrup into a pan adding two cups of sugar and one cup of vinegar. Heat to boiling and pour over the pickles. That afternoon, drain off the syrup, adding one more cup of sugar and heat to boiling.

Pack the pickles into jars, cover with boiling syrup, adjust the lids and process in a boiling water bath for 5 minutes for pints.

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Per Serving (excluding unknown items): 5153 Calories; 5g Fat (0.8% calories from fat); 5g Protein; 1373g Carbohydrate; 60g Dietary Fiber; 0mg Cholesterol; 63mg Sodium. Exchanges: 6 Grain(Starch); 0 Lean Meat; 1 Fat; 86 Other Carbohydrates.