

Heritage Recipes

You can share old family recipes and traditions

Aunt Chris' Sweet Dill Pickles

My husband's Aunt Chris always made these sweet dill pickles and gave me the recipe many years ago. Even though I have thumbed past the recipe many times over the years, always stopping to think about her, this summer was the first time I had time to make them. These pickles are a process -- they take 12 days! They end up a dark, green color -- I had always thought Aunt Chris must of used food coloring to get that deep green. But I was wrong, they turn that color all on their own. I can't say that mine are as good as Aunt Chris' sweet dill pickles, but they were fun to make and I thought about her a lot. Please read through the recipe before starting and gather all your equipment!

Aunt Chris' Sweet Dill Pickles

2 gallons cumpers
2 cups salt
1 gallon boiling water and another
1 gallon boiling water
2 T cooking alum
1 gallon boiling water
2 quarts vinegar
12 cups sugar
3/4 tsp oil of cloves
3/4 tsp oil of cinnamon
2 cups sugar

First day: Slice 2 gallons of cucumbers lengthwise and mix with 2 cups salt and 1 gallon of boiling water and let stand for one week. Cover and weight the cover so that no little part of the cucumber is sticking out.

Day 7: Drain and add 1 gallon of boiling water and 2 T. of cooking alum. (I didn't add the alum and they still were fine.) Cover and weight

Day 8: Drain and add 1 gallon of boiling water. Cover and weight

Submit Your Favorite Recipes along with their stories to

editor@heritagerecipes.com
www.heritagerecipes.com @

Heritage Recipes

You can share old family recipes and traditions

Day 9: Drain and add 2 quarts of vinegar, 12 cups of sugar and the oils of clove and cinnamon which you have brought to a boil

Day 10: Drain, reheat vinegar mixture to a boil and add 1 cup sugar

Day 11: Drain, reheat vinegar mixture to a boil and add 1 cup sugar

Day 12: Drain and reheat and add 1 cup sugar and bring to a boil. Pack pickles in jars with one head dill, pour vinegar mixture into jars and seal. Process in water bath 15 minutes for pints and 20 minutes for quarts

Submit Your Favorite Recipes along with their stories to
editor@heritagerecipes.com
www.heritagerecipes.com @