

## Christmas Pickles

Courtesy of Ross Johnson's sister Maeone

### Pickle preparation:

Several large ripe cucumbers peeled, seeded and cut into 3/4 inch slices

1 cup pickling lime

Water

1 teaspoon alum

1 cup vinegar

### Syrup:

2 cups vinegar

2 cups water

7 cups sugar

1 cup "red hots" (candies)

4 sticks cinnamon

Place the cucumbers in a large glass bowl. Mix 1 cup pickling lime with enough water to cover the cucumbers; soak for 24 hours.

Drain the liquid\* and let the cucumbers stand in cold water for 3 hours and drain\* again.

Mix 1 teaspoon of alum and 1 cup of vinegar with enough water to cover cucumbers, and simmer for 2 hours. While cucumbers are simmering prepare the syrup.

Cook the syrup until red hots dissolve and pour over pickles. Let the mixture stand overnight. The next morning heat to a boil and place in jars and seal.

**\*NOTE:** The lime water that you soak the cucumbers in should be discarded outside; NOT down the sink.