

Christmas Pickles

Recipe courtesy of Ross Johnson's sister Maeone

Prepare several large ripe cucumbers peeled, seeded and cut into 3/4 inch slices.

Mix 1 cup pickling lime with enough water to cover the cucumbers. Soak the cucumbers for 24 hours.

Drain liquid and let cucumbers stand in cold water 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 syrup with:

2 cups vinegar
2 cups water
7 cups sugar
1 cup red hots (candies)
4 sticks cinnamon

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.