

*Granny B's 14-Day Sweet Pickles***1 PECK SLICED OR CHUNK CUCUMBERS****1 GALLON BOILING WATER****1 PINT SALT****LARGE CHURN OR 2 1/2 GALLON GLASS JAR**

Day One: Pour water and salt over cucumbers and let stand 1 week. (Skim residue off top daily and make sure cucumbers are submerged well).

Day Eight: Drain, pour fresh water over cucumbers, let stand 24 hours.

Day Nine: Drain water off cucumbers and discard. Bring 1.5 gallons clean water with 2 tsp. powdered alum to a boil. Pour over cucumbers and let stand for 24 hours.

Day Ten: Drain alum water off cucumbers and discard. Bring to a boil: 2 1/2 quarts vinegar, 12 cups sugar, 1 tbsp. celery seed and pour over pickles and let sit 24 hours.

Day 11-14: Drain vinegar/sugar mixture into large pot, re-heat to boiling and pour over pickles and let stand 24 hours.

Pickles are now ready to can: Pour vinegar/sugar back in the pot. Pack pickles in pint jars and have clean lids ready. Bring juice to a boil and pour over pickles. Seal and store when cool. Seal jars by turning rings just until tight (not too tight) and store when cool. Top of the lids should seal. If some do not store in the refrigerator.