

Heritage Recipes

You can share old family recipes and traditions

Chunk Sweet Pickles

From Sharon

I saw that you were searching for a sweet pickle recipe and thought I would share this chunk sweet pickle recipe from my Great Grand Mother's Cookbook, "The Household Searchlight"

Chunk Sweet Pickles

1 Quart Cucumbers

1 1/2 Cups Brown Sugar

1/2 Tablespoon Stick Cinnamon

Tablespoon Celery Seed

1 Cup Vinegar

1 Cup Water

1/2 Tablespoon Whole Allspice

1/2 Tablespoon Mustard Seed

Select fresh, crisp cucumbers. Cover with a brine made by dissolving 2 T spoons salt in 1 quart water. Let stand overnight. Drain. Wash. Soak overnight in clear water. Wipe dry. Cut in chunks. Cook in weak vinegar until tender. Pack loosely in sterilized jars. Cover with a pickling sirup made from remaining ingredients. From "The Household Searchlight".

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