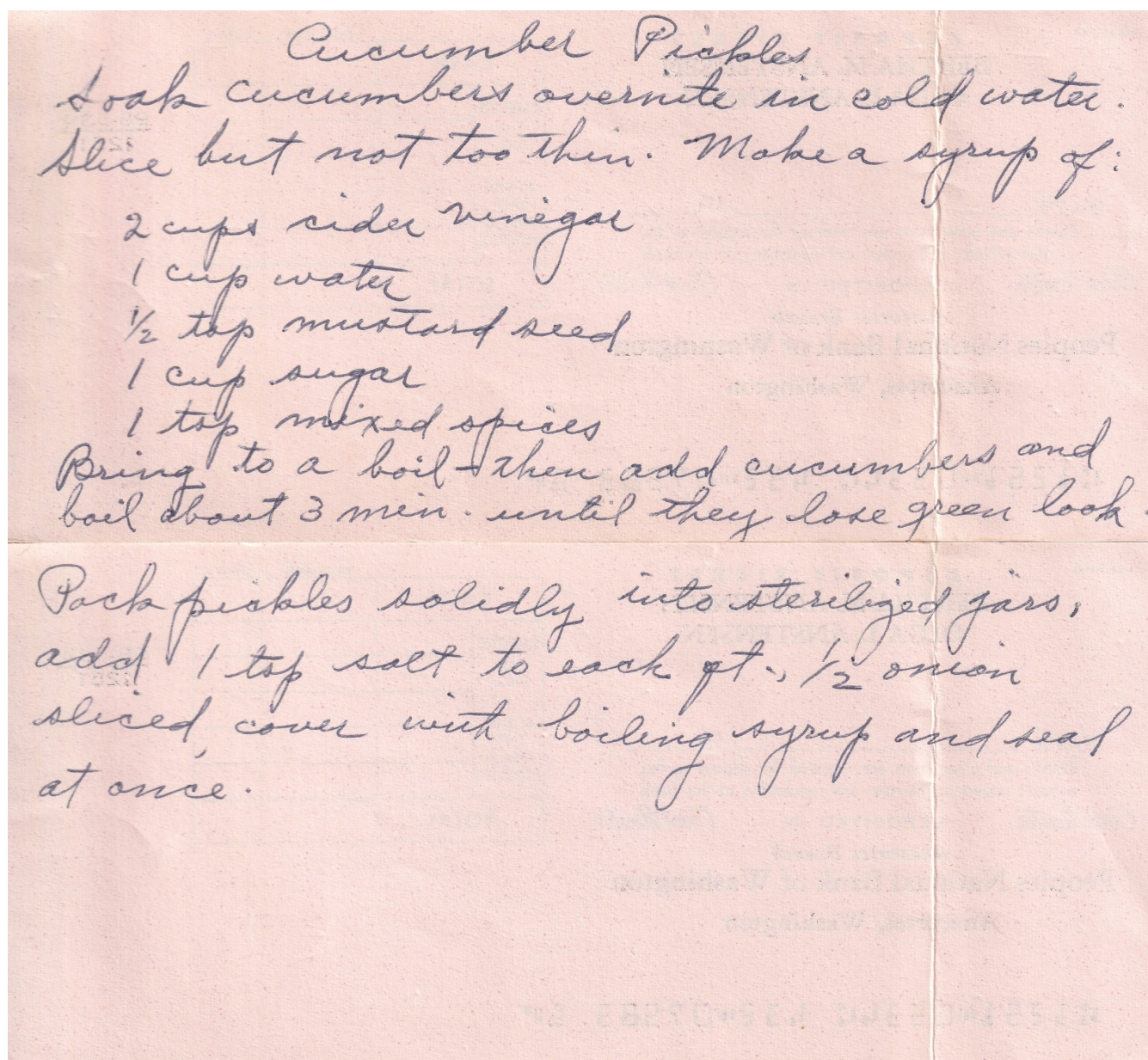


Bertha's Cucumber Pickles



Recipe Bio

Bertha's Cucumber Pickles are the kind of recipe that gets straight down to business: soak the cucumbers overnight, slice them up, make a sweet-tart spiced syrup, and pack everything into hot jars. The handwritten directions are brief but wonderfully specific, right down to waiting until the cucumbers "lose green look" before they're ready for the jars.

Recipe Transcript

Soak cucumbers overnite in cold water.

Slice but not too thin.

Make a syrup of:

2 cups cider vinegar

1 cup water

1/2 tsp mustard seed

1 cup sugar

1 tsp mixed spices

Bring to a boil – then add cucumbers and boil about 3 min until they lose green look.

Pack pickles solidly into sterilized jars, add 1 tsp salt to each qt, 1/2 onion sliced, cover with boiling syrup and seal at once.

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