

# Sweet Icicle Pickles

Although this recipe requires small tasks over several days, pickle lovers believe the distinctly tangy flavors that result are well worth the extra effort. These pickles got the name "icicle" because of the way they are cut, into small spears.

## TIPS

You can buy prepared pickling spice at well-stocked supermarkets or make your own (see page 217).

Additional brine may be needed to ensure that the cucumbers are completely submerged. To make brine, combine 4½ tsp (22 mL) salt with 4 cups (1 L) water, stirring to dissolve salt. Bring to a boil over medium-high heat. Remove from heat and let cool to room temperature.

To wash cucumbers, hold them under cool running water and scrub with a vegetable brush to remove all grit from the crevices. Drain well.

Makes about six pint (500 mL) jars or three quart (1 L) jars

4 lbs	pickling cucumbers (4 to 6 inches/10 to 15 cm long), trimmed and cut lengthwise into quarters or small icicles	1.8 kg
1 cup	pickling or canning salt	250 mL
8 cups (QT)	water	2 L
4½ tsp	pickling spice (see tip, at left)	22 mL
5 cups	granulated sugar	1.25 L
5 cups	white vinegar	1.25 L

## Stage 1

1. Place cucumbers in a large clean crock or glass or stainless steel container.
2. In a large stainless steel saucepan, combine pickling salt and water. Bring to a boil over medium-high heat, stirring to dissolve salt. Ladle over cucumbers, ensuring they are submerged in the brine (see tip, at left).
3. Place a clean inverted plate on top of the cucumbers and weigh down with two or three quart (1 L) jars filled with water and capped. Cover with a clean heavy towel. Let stand in a cool place (70 to 75°F/21 to 23°C) for 1 week. Every day, remove any scum that has formed.

## Stage 2

1. Drain cucumbers and discard brine. Rinse crock. Rinse cucumbers in cold running water and drain thoroughly. Return to crock. Cover with boiling water, cover and let stand in a cool place for 24 hours.

## Stage 3

1. Drain cucumbers and discard liquid. Rinse crock. Return cucumbers to crock.
2. Tie pickling spice in a square of cheesecloth, creating a spice bag.
3. In a large stainless steel saucepan, combine sugar, vinegar and spice bag. Bring to a boil over medium-high heat, stirring to dissolve sugar. Ladle over cucumbers. Cover and let stand in a cool place for 24 hours.

STAGE 3  
HEAT TO BOILING  
1 TBSP POWDER ALUM TO 2 GALS WATER  
POUR OVER AND LET STAND 2 DAYS.  
STIR SOME TOO.

### TIPS

When making pickles, select uniformly sized fruits and vegetables and/or cut them into pieces of similar size. During processing, each piece of produce should be heated to the same degree. If the pieces vary too much in size, smaller pieces will soften and larger pieces may not be heated sufficiently. In addition to reduced quality, inadequate heat penetration can become a safety issue.

Ingredient quantities are approximate. Variations in the sizes of pickling cucumbers and jars dictate the number of pickles that can be placed in each jar. This, in turn, affects the quantity of liquid required.

### Stage 4 5

1. Drain cucumbers, reserving liquid and spice bag. Rinse crock. Return cucumbers to crock. In a large stainless steel saucepan, bring reserved liquid and spice bag to a boil over medium-high heat. Ladle over cucumbers. Cover and let stand in a cool place for 24 hours.

### Stage 6 6

1. Repeat Stage 4 daily for 3 days.

### Stage 7 7

1. Prepare canner, jars and lids. *(For more information, see page 415.)*
2. Remove spice bag and discard. Drain cucumbers, reserving liquid. In a large stainless steel saucepan, bring reserved pickling liquid to a boil over medium-high heat.
3. Pack cucumbers into hot jars to within a generous  $\frac{1}{2}$  inch (1 cm) of top of jar. Ladle hot pickling liquid into jar to cover cucumbers, leaving  $\frac{1}{2}$  inch (1 cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim. Center lid on jar. Screw band until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store. *(For more information, see pages 417–418.)*

Recipe from Gina Morrill Olson per her August 14<sup>th</sup>, 2020, Story on website Time on the Planet.net;

**The Art of Gina Morrill Olson & Her Granny's Sweet Pickle Recipe.**



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