

Ripe cucumber Pickles

one

8 ripe cucumbers (choose large green ones)

3 lbs brown sugar

1 teaspoon ground cloves

2 " allspice

2 " Annison

1 " black pepper

Peel cuc's and remove seeds. Cut in desired size to eat. Spread cuc's with a little salt and let stand over night. In morning, drain off liquor and boil until tender in 1 quart of

vinegar. Turn this off and then boil in another quart of vinegar to which you have added the sugar & spices for a few minutes and bottle hot.