

Heritage Recipes

You can share old family recipes and traditions

Grandma's Society Chips

From Danyelle

When I was younger my Grandma (Barb Metzger) used to baby sit me. She used to make me tuna fish sandwiches with these "candy pickles" in them. They were bright green and so sweet and yummy! My grandma passed away in 2007 of lung cancer at age 74. In 2008, my husband and I bought our first home and in 2009 planted our first garden. I planted pickling cucumbers to try my grandma's sweet pickles recipe - they were fantastic! And I couldn't keep them around long enough. This year I planted 8 pickling cucumber plants and have ended up doing 10 gallons of pickles so far this year. I have experimented with dill and bread and butter pickles also. But nothing can beat my Grandma's Society Chips. Anyone who likes sweet pickles should give this a try!

Grandma's Society Chips

Grandma Barb and Aunt Gladys recipe

Day 1, 2, 3 and 4:

Take enough cukes to make a gallon. Pack whole cukes into pickling jar. Boil enough water to fill jar and pour over cukes. Boil same water for 4 mornings and pour over cukes each morning.

Day 5:

Slice cukes into pickle slices and pack into jar
Pour boiling syrup into gallon jar with pickles

Syrup:

1 quart Cider Vinegar

8 cups sugar

2 tsp. Salt

1 tsp. Mixed spices (you may place spice in cheese cloth and place in syrup)

¾ tsp. Green food coloring

Day 6, 7 and 8:

For 3 mornings you boil the syrup and pour back over the pickles.

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Day 9:

Drain syrup and boil

Pack pickles into pint jars for canning

Pour hot syrup into canning jars

Seal with lids

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