

# Heritage Recipes

You can share old family recipes and traditions

## Sun Pickles

Found by Colleen and sent to the Old Recipe Detective Blog

The Request:

"My Mom always made "sun pickles" in the heat of summer. She used a gallon glass jar, pickle size cucumbers, garlic, dill and salt. The problem is I don't remember the ingredient portions! I don't believe it was ever written down.

The jar was filled with water, covered with a plate or other covering to protect it and literally left in the sun for 5-7 days to process. My children loved them and now I would like to share with my grandchildren as well. If anyone remembers this, let me know!"

### Sun Pickles

You need a gallon glass jar with a lid and pickling cucumbers to fill jar.

Wash cucumbers well & prick with a fork.

In the bottom of the jar, place a large stem & head of fresh dill (available in fresh produce aisles of the grocery store usually)

1 or more per your taste of peeled garlic cloves

Pack the cucumbers into the jar.

Mix together well:

6 1/2 cups water

3 1/4 cups white vinegar

2/3 cup pickling salt (not table salt)

1 tsp. alum

Pour the above mixture over the cucumbers. Seal the jar and place in the sun from approx. 5 days. Once opened, refrigerate. It is best to always remove the pickles with a clean fork.

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