## Mrs. Holly's Pickles by Mr. Barry Bellue

## Mrs. Holly's Family Pickles

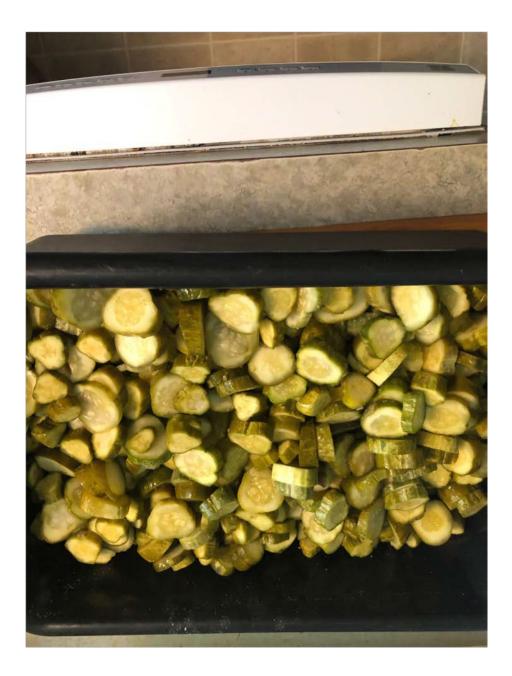
**Special recipe:** 

- 1. 2 gallons fresh pickling cucumbers (prefer young tender cucumbers)
- 2. Place pickles in pickling crock
- **3.** Mix 2 cups salt to I gallon water, heat to boiling stage and pour over cucumbers.
- 4. Allow to sit and ferment for 7 days.
- 5. Drain and thoroughly wash cucumbers.
- 6. Chop cucumbers into slices or chunks.
- 7. Return pickles to pickling crock.
- 8. For 3 consecutive days mix one gallon water to 1 T Alum and pour over pickles. Pour off water mixture and repeat process.
- 9. Rinse pickles thoroughly and return to pickling crock.
- 10.On 4<sup>th</sup> morning mix 6 cups white vinegar, 5 cups sugar, <sup>1</sup>/<sub>4</sub> cup pickling spices. Heat and pour over pickles.
- **11.On 5<sup>th</sup> morning carefully drain vinegar/sugar mixture, add 2 cups sugar, heat and pour over pickles.**
- **12.**On 6<sup>th</sup> morning carefully drain vinegar/sugar mixture, add 1 cup sugar, and heat to low rolling boil.
- **13.**Pack pickles in pint jars tightly and pour vinegar/sugar mixture over pickles covering top layer.
- 14.Place lids and allow to seal.
- **15.**Pickles are better when placed in refrigerator before enjoying a jar.

(A special note Mrs. Holly's handwritten recipe is attached below to marvel and remember the uniqueness of the person that shared this treasured piece of history)

**Illustrations of Process:** 











gena thuck Pickle (Hoysoed 101 3 days make solution each ust 4 th morning Drain & utest of alan 5 th morn add 2 cups Sugar (Bail Pour

6th morning add I cup kargan heat & Poickles in Jarat heat Viniga Seluction & porce over Puckles & Seal. If have more peiples double as more times as needed Mom