

Bread and Butter Pickles

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8 cups thinly sliced cukes
2 cups thinly sliced onions
3 cups sugar
2 cups vinegar
2 seaspoons celery seed
2 teaspoons powdered turmeric

Sprinkle cukes and onions w/salt, put aside 1 hour then drain. Place in pot w/remaining ingredients, bring to boil and cook 20 min. Seal hot - makes 4 pints or 2 quarts.