

Bread and Butter Pickles

5 pounds cucumbers
1 cup kosher salt
5 cups cider vinegar
5 cups sugar
1½ pounds onion
2 tablespoons yellow mustard seed
1 tablespoon celery seed
1 tablespoon turmeric
1 tablespoon coarsely cracked black pepper



Slice the cukes into the size you want. Dissolve the salt in a pot with 6 quarts of water. Add cuke pieces and stir. Leave in a cool place overnight.

The next day, dissolve the sugar in the vinegar in a large pot over medium heat. Stir in the mustard, celery seed, pepper and turmeric. Slice the onion very thin and add. Drain the cukes and add.

Bring to a boil, then turn down to a simmer for 5 minutes.

Transfer to 3 quart jars or 6 pint jars. Process in a water bath canner for 10 minutes, or keep the jars in the refrigerator.