Bread and Butter Pickles
From – Gwen Axtell's Grandma Johnson

4 quarts (10 sliced) cucumbers
6 medium onions sliced
1/3 cup canning salt
5 cups sugar
3 cups apple cider vinegar
1 ½ tsp turmeric
1 ½ tsp celery seed
2 Tbsp mustard seed

• Put sliced cucumbers, onions, and canning salt in a large container and cover with 2 trays ice cubes.
• Let stand overnight in refrigerator, drain well.
• In a large pot, combine sugar, vinegar, turmeric, celery seed, and mustard seed.
• Add cucumber mixture and heat to boiling.
• Pack in hot canning jars.
• Process 10 minutes in a boiling water canner.

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