

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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