

Crispy Pickle Slices (Bread & Butter)

- 4 Quarts Sliced Cucumbers
- 6 Medium White Onions Sliced
- 2 Green Peppers Chopped
- 3 Cloves Garlic
- 1/3 Cup Coarse Medium Salt (Pickling)
- 5 Cups Sugar
- 1 ½ teaspoons Turmeric
- 1 ½ teaspoon Celery Seed
- 3 Cups Cider Vinegar

1. Combine Cucumbers, Onions, Green Peppers, Garlic and Salt.
2. Allow to sit for 3 hours, mixing occasionally.
3. Combine Sugar, Turmeric, Celery Seed and Vinegar in a large pot and bring to a boil.
4. Add Cucumber mix (from step 2) to pot and heat until mixture is about to boil.

To Preserve

- A. Boil jars for 5 minutes.
- B. Add lids and a metallic knife to boiling water for last minute.
- C. Fill hot jar to with pickles and brine leaving 1cm (1/2 inch) air space at top.
- D. Use knife to remove trapped air
- E. Seal Jars and submerge in boiling water for 10 minutes to complete preserving process.