BREAD AND BUTTER PICKLES

For 7 pints:

6-7 lbs medium size cucumbers (enough to make 17 cups sliced 1/8 inch thick)
1 ½ cups small onions sliced in rings 1/8 inch thick
2 large cloves garlic, sliced thin
1/3 cup non-ionized/pickling salt
2 trays ice cubes

Layer cucumbers, onions and garlic several times in a large pot. Sprinkle with salt. Add ice cubes, cover and let rest until ice melts (about 4 hours).

When ice has melted, drain completely but do not rinse. Mix cucumbers quickly by the handful into the following which has been brought to a boil in a second large pot:

4 ½ cups sugar
3 cups apple cider vinegar
1 ½ tsp turmeric
1 ½ tsp celery seed
2 tblsp mustard seed

With a sturdy long-handled wooden or other spoon, mix cucumbers evenly into the liquid and bring to a boil. Boil uncovered no more than 1 minute.

Remove from heat and pack into hot canning jars, pressing down to remove air pockets, and leaving 1/8 inch headspace. Wipe rims before screwing on warmed lids and rings. Process 10 minutes in gently boiling hot water canner. Carefully lift out jars to a heat-resistant surface and let rest undisturbed to cool and seal. After 12 hours, remove rings and wipe jars before storing. To allow time for the flavors to develop, wait a few weeks before serving.