

Easy Crisp Cucumber Pickles

Mom gave me a great bread and butter pickle recipe that even works well with yellow squash, called Crisp Cucumber Pickles...

1) 4 quarts of thinly sliced, medium cukes, 1/3 c coarse salt (non-iodized is best...), cracked ice

2) 5 c sugar, 1 1/2 tsp each celery seed and turmeric, 2T mustard seed, and 3 c apple cider vinegar.

Leave the skin on the cukes, slice 'em up, place them in a bowl, add the salt, cover with cracked ice, mix thoroughly and let stand for 3 hours.

After the 3 hours, drain them completely. Combine the rest of the ingredients in a large pot and add the cukes, making sure they are all well mixed. Heat to just a boil. Seal immediately into hot sterilized jars. Makes 8 pints.