

**Bread-n-Butter Pickles** By Patti Rake Neuman on Wednesday, August 7, 2013 at 8:17am

4 quarts thinly sliced unpeeled cucumbers  
6 onions, thinly sliced in rings  
1/3 C. pickling salt

Combine all the above, cover with ice and mix thoroughly. Let stand for 3 hours.  
Drain well.

**Brine:**

5 C. sugar  
3 C. vinegar  
2 TBSP mustard seed  
1 1/2 tsp. celery seed  
1 1/2 tsp. Turmeric

Combine the brine ingredients and bring to boil.

Pack cukes into sterilized jars.  
Pour brine over cukes slowly. I use a chopstick to release air bubbles.  
Seal and hot water bath for 20 min.

This should make approx. 8 pints.