

Tumeric Pickles By Fran Petrychyn on Tuesday, September 10, 2013 at 2:33pm

Makes approx. 6 quarts

1 gallon cucumbers peeled and cubed
2 quarts sliced of diced onion approx. I use less
4 Tbsp pickling salt

Mix and let stand over night

Drain in the morning

In a large heavy pot add to cucumbers and onions,
2 quarts or more of last years canned stewed ripe tomatoes
2 small stalks diced of celery
1 Tbsp tumeric
1 and a half cups of vinegar
7 cups sugar
1/2 tsp cayenne pepper (careful its hot when doubling recipe I make it a scant measure)

Cook till tender

When tender thicken with cornstarch made runny with vinegar. Boil. Careful it spits cause it is a heavy pickle. Keep on heat and fill hot jars and seal with hot lids