

BREAD & BUTTER PICKLES

25-30 med cucumbers
8 large white onions
2 large green peppers
 $\frac{1}{2}$ cup salt

5 cups white sugar
5 cups cider vinegar
 $1\frac{1}{2}$ tbsp. ~~celery~~ seed
2 tbsp mustard seed
1 tsp turmeric

Slice cucumbers & onions & peppers as thin as possible. Place in large container (16 qt canner) cover with salt and let stand for 3 hours. Pour off water and drain but do not rinse. Mix sugar, vinegar and spices in large pan. Heat just till boiling. Add cucumbers, onion & peppers and heat again but do not boil. Pack into jars which have been sterilized and seal at once. Yield 13-14 pint. Kathy Schultz