



Deanie's Bread and Butter Pickles



Ingredients:

- 2 quarts water
- ½ cup salt
- 20 cucumbers, cut into 1/8-inch slices
- ice cubes
- 6 cups white sugar
- 4 cups water
- 4 cups apple cider vinegar
- 4 teaspoons ground turmeric
- 4 teaspoons mustard seed
- 1 teaspoon celery seed

Method:

1. Stir 2 quarts water and salt in a large pot until salt is dissolved. Submerge cucumbers in the water. Add ice to the water to keep cold. Let cucumbers soak for 2 hours.
2. Drain salt water from pot. Rinse and drain cucumber slices twice.
3. Stir sugar, 4 cups water, apple cider vinegar, turmeric, mustard seed, and celery seed together in a large pot; bring to a boil. Reduce heat to low; add cucumber slices. Simmer until the cucumbers are completely hot, but do not bring to a boil, about 10 minutes.
4. Sterilize canning jars and lids in boiling water for at least 5 minutes. Pack the cucumbers into the hot, sterilized jars, filling the jars to within ¼ inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids, and screw on rings.
5. Let cucumbers pickle 2 weeks before eating, shaking each jar once daily.