



# CRISPY CUCUMBERS

## SIMILAR TO BREAD AND BUTTER PICKLES

6 quarts sliced cucumbers.  
Use 4"-6" cucumbers. Slice ¼" thick  
⅓ cup salt  
6 medium onions, sliced thin

### INSTRUCTIONS

Arrange cucumbers and onions in alternate layers. Sprinkle salt on top. Cover with boiling water. Let set 3 hours, then drain. Fill jars with cucumber onion mixture.

#### **Vinegar syrup:**

2 cups vinegar  
1½ tsp. tumeric  
2 cups water

1½ tsp. celery seed  
5 cups sugar

Bring vinegar syrup to a boil. Pour over cucumber onions in jars. Fill to the neck. Clean jar rims and place lids on. Place jars in canner. Cover with water. Bring to a rolling boil for 10 minutes. Remove from heat. Yields 7 quarts.



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