Turmeric Pickles

Ingredients

- 12 cucumbers, peeled and sliced
- 3 onions, sliced
- Salt (for overnight soak)
- 1 pt. vinegar
- 1 cup sugar
- 2 tsp mustard seed
- 2 tsp celery seed
- 1 tsp turmeric powder
- 1 stick cinnamon bark

Instructions

1. Peel and slice one dozen cucumbers and 3 onions.
2. Sprinkle with salt and let stand overnight.
3. Drain thoroughly in the morning.
4. Combine vinegar, sugar, mustard seed, celery seed, turmeric powder, and cinnamon bark in a pot.
5. Add the drained sliced cucumbers and onions.
6. Bring all together and boil for 20 minutes.

Here's what's cooking' Tumeric Serves

Recipe from the kitchen of



Peel & slice one dozen Cucumbers & 3 onions. Sprinkle with salt & let stand over nite. Drain thoroughly in morning. 1 pt. Vinegar, 1 C of sugar, 2 tsp of mustard seed, 2 tsp celery seed, 1 tsp of tumeric powder, 1 stick of cinnamon bark. Put all together including sliced cucumbers & onions & boil 20 min.

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