Turmeric Pickle Chips

Yield: approximately 10 to 12 pint jars

Ingredients

- 1 peck (approximately 10 to 12 lbs) cucumbers, sliced into chips
- Strong salt water brine for overnight soak (1 cup pickling salt per gallon water)
- 2 Tbsp turmeric
- 2 Tbsp celery seed
- 2 Tbsp mustard seed
- 1 cup sugar per cup vinegar (enough to cover chips - approximately 3 to 4 cups each; see Editor's Notes)

Instructions

1. Slice cucumbers into chips.
2. Place in a large crock or bowl and cover with strong salt water brine (1 cup pickling salt per gallon water). Let stand overnight.
3. Drain cucumbers thoroughly.
4. Combine vinegar, sugar, turmeric, celery seed, and mustard seed in a large pot. Mix well.
5. Add drained cucumber chips to the pot.
6. Bring to a full boil, stirring to ensure sugar is dissolved.
7. Pack immediately into sterilized jars and seal while hot. Process according to current canning guidelines.

Tumeric (Chips)

1 p/k cucumbers
2-lb sp tumeric
2 " " celery seed
2 " " mustard seed

1 c. sugar to 1 c. vinigar
mix altogether and bring
to a good boil

(over)

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(first slice cucumbers and let stand one night in strong salt water brine.

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