Crispy Lunch Pickles

Ingredients

- 25-30 medium cucumbers
- 8 large white onions
- 1/2 cup pickling salt
- 2 large sweet red peppers
- 5 cups cider vinegar
- 5 cups sugar
- 2 Tbsp mustard seed
- 1 tsp turmeric
- 1/2 tsp cloves

Instructions

1. Slice cucumbers as thin as possible.
2. Chop onions and peppers.
3. Combine onions and peppers with cucumbers and salt. Let stand 3 hours, then drain.
4. Combine vinegar, sugar, and spices in a large kettle and bring to a boil.
5. Add drained vegetables. Heat thoroughly but **DO NOT BOIL**.
6. Pack into jars and seal at once.

Crispy Lunch Pickles

25-30 medium cukes and 8 large white onions
1/2 c pickling salt
2 large sweet red peppers
5 cups cider vinegar
5 cups sugar
2 tblsp mustard seed
1 tsp tumeric
1/2 tsp cloves
Slice cukes thin as possible. Chop onions and peppers. Combine with cukes and salt. Let sta stand 3 hrs and drain. Combine vinegar, sugar and spices in large kettle and bring to boil. Add drained vegetables. Heat thoroughly but DO NOT BOIL. Pack in jars∫ seal at once.

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