

Yum Yum Pickles

Grandma Grimm

6 quarts (about 6 pounds) cukes sliced approximately 3/8" thick,
1 quart onions sliced,
3 green peppers, and 1 red sweet pepper cut in pieces,
3/4 c salt,
3 – 4 quarts cold water.

Sauce:

6 c vinegar, 6 c sugar, 1 tsp tumeric, 1 tsp celery seed.

Wash and wipe cukes, slice without peeling. Slice onions and peppers. Dissolve salt in boiling water and pour over veggies. Let stand approximately 3 hours. Drain. Bring vinegar, sugar and spices (which have been tied in a bag) to a boiling point. Add veggies and allow to come to a boil again. Pour in jars and seal. Makes approximately 6 quarts.