

CRISPY PICKLE SLICES

4	Quarts Sliced medium cucumbers	5	cups sugar
6	Medium white onions, sliced	1½	teaspoons turmeric
2	Green peppers, chopped	1½	teaspoons celery seed
3	Cloves of garlic	2	tablespoons mustard seed
⅓	Cup salt	3	cups vinegar

Do not pare cucumbers, slice thin. Add onions, peppers and whole garlic cloves. Add salt, cover with cracked ice and mix thoroughly. Let stand 3 hours. Mix other ingredients, bring to a boil, add cucumbers (drained thoroughly), heat through and seal in sterilized jars.

Makes 6 pints pickles