# *Bread and Butter Pickles*

Ingredients

4# pickling cucumbers, washed well
1# white or yellow onion, cut in half and sliced thin
¼ cup Kosher salt
1 cup granulated sugar
2 cups apple cider vinegar
1 cup white distilled vinegar
1 tbsp. mustard seeds
1 tsp ground turmeric
½ tsp celery salt
1/8 tsp granulated garlic
1 tsp kosher salt

Procedure

1. Wash and slice the cucumbers into ¼" thick slices. Slices the onions and toss together in a big bowl with the cucumbers. Cover with ¼ cup of kosher salt. Let sit for 30 minutes. Drain the liquid from the cucumbers and rinse well with cool water. Pack the pickles and onions into containers or sterilized jars.
2. Bring to a boil the remaining ingredients. While hot, pour over the cucumbers and onions until covered. If using canning jars, leave ¼" headspace, and process using a hot water bath. If you don't process the jars, refrigerate. These will taste better after a minimum of a week curing.

Yields approximately 3 quarts of pickles.

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