

Sliced Ripe Cucumber Pickle

Ingredients

- 12 large cucumbers
- 1 onion
- 1 Tbsp celery seed
- 2 ounces mustard seed
- 1 qt vinegar
- 3 cups sugar

Instructions

1. Slice cucumbers and soak overnight in a strong brine. Drain.
2. Bring the minced onion, celery seed, mustard seed, vinegar, and sugar to a boil.
3. Add cucumber slices and cook until almost tender.

Sliced ripe cucumber Pickle

12 large cucumbers

1 Onion

1 tb sp. celery seed

2 ounces mustard seed

1 qt vinegar

3 C Sugar.

Slice cucumbers and pack

over night in a strong
brine - Drain -

Bring the minced onion
celery seed, mustard seed
vinegar & sugar to a boil
add cucumbers slices &
cook until almost tender