

Sue's Mustard Pickles

5 c sliced cucumbers 3T kosher salt

Place cucumbers in 4 cups of water with salt and let sit overnight. In the morning drain but do not wash.

2 c finely chopped onions ½ to ¾ c sugar 1 tea each: turmeric; celery seed 3T chopped
pimentos 3T flour 1/8 tea red pepper 1 1/3 c cider vinegar

In a 4 quart pot combine sugar, flour and spices with vinegar and heat to steam. Add remaining ingredients and bring to a boil. Reduce heat and soft boil for 10 minutes. Let cool and place in jar or can them.