

Kristy's Sweet Sandwich Pickles recipe by Kristy Kilik

The ultimate way to use up oversized cucumbers

Ingredients

5 cups thinly sliced cucumbers

3 to 4 cups thinly sliced onions

2 cups white vinegar

3 cups granulated sugar (I prefer organic cane sugar)

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup salt (I prefer pink Himalayan or sea salt for the natural minerals)

$\frac{1}{4}$ tsp turmeric

ice

Directions:

Slice cucumbers and onion in the food processor to make really thin slices. Put into a bowl and mix together well and dump some ice on top of them. Cover and put into the fridge over night to allow them to crisp up (about 12 hours). Drain off cucumbers and onions and pull out any ice that hasn't melted. Make the brine in a large pot combining vinegar, sugar, water, salt and turmeric. Dump the cucumbers and onions into the brine and mix well. Fill into sterilized jars. Poke down into the jar to move out any air pockets. **Process in a water bath canner for 9 minutes.** Shut off canner, let sit for 5 minutes before pulling out.

Makes 12 half pint jars.