

Amount	Ingredients	Preparation
2 cups	Cucumbers	sliced, pressed into 2-cup measuring cup
3/4 cup	Onions	medium sliced
3/4 cup	Sugar	scant cup + 1 Tbls
1 teaspoon	Salt	
1/2 teaspoon	mustard seed	
1/2 teaspoon	celery seed	
1/4 teaspoon	turmeric	
1/2 cup	white vinegar	

Preparation:

Mix all ingredients into microwave-safe dish. Cover and cook 4 minutes on high. Stir again. Cover and cook an additional 4 minutes. Ladle into hot jar(s). Makes approximately one quart. Tastes best if pickles sit in refrigerator for one week. Remove them with sterilized tongs. Drain the containers and make sure they are dry before filling, because any moisture may cause mold. Do not let anything that is not sterile(such as towels, unboiled tools or your fingers) touch the inside of the jars. Recipe by: Aunt Minnie Quantity: one quart