**Hazel’s Cold Cucumber Pickles**

**Ingredients:**

* **One 1 gal. glass jar with lid**
* **½ gal. (8 cups which is approximately 3 large cucumbers or 3 lbs.) of sliced pickling cucumbers (1/8 inch thick)**
* **½ of a medium sized Vidalia onion chopped**
* **1 ½ cups of white distilled vinegar**
* **1 ½ cups of sugar**
* **8 tsp. (2 tbsp. + 2 tsp.) of NOT iodized salt**
* **½ tsp. of Spice Island Ground Mustard**
* **½ tsp. of Spice Island Celery Seed**
* **½ tsp. of McCormick Ground Turmeric**

**Direction:**

1. **Put the sliced cucumbers and onions into the glass jar.**
2. **Mix together the vinegar, sugar, salt, ground mustard, celery seed, and ground turmeric cold. Pour this mixture into the glass jar, and stir.**
3. **Place jar into the refrigerator, and let marinate for 2 weeks.**
4. **Enjoy. Keep pickles refrigerated until eaten up.**