

Judy's Dill Pickle Relish*

8 pounds pickling cucumbers
1/2 cup canning and pickling salt
2 teaspoons turmeric
1 quart water

1 pound yellow onions
1/3 cup sugar
2 tablespoons dill seed
1 quart white distilled vinegar (or try some Champagne vinegar)

Prepare jars and closures.

Wash cucumbers; drain. Remove 1/16-inch from blossom and stem ends of cucumbers. Finely chop cucumbers in a food processor or food grinder. Place chopped cucumbers in a bowl and sprinkle with salt and turmeric. Pour water over cucumbers; let stand 2 hours.

Peel and finely chop onions. Drain cucumbers. Rinse under cold water; drain. Combine cucumbers, onions, sugar, dill seed and white wine vinegar in a large saucepot; bring to a boil. Reduce heat and simmer 10 minutes. Carefully ladle hot relish into hot jars, leaving 1/4-inch headspace. Remove air bubbles. Wipe jar rim clean. Place lid on jar with sealing compound next to glass. Screw band down evenly and firmly just until a point of resistance is met - fingertip tight.

Process 10 minutes in a boiling-water canner. Yield: about 6 half-pints.

*Original recipe from Ball Blue Book

Judy's Refrigerator Pickles

2 cups thinly sliced, unpeeled cucumbers
2 medium onions, sliced
1 clove garlic
1 Tbl. salt
2 tea. celery seed
1 cup sugar
1 cup white vinegar

Combine cucumbers, onions and garlic in a bowl. Sprinkle over 1 Tbl. salt and 2 tea. celery seed. Let stand 1 hour.

Combine 1 cup sugar and 1 cup white vinegar. Stir to dissolve. Pour over vegetables. Stir to blend. Cover. Refrigerate and let stand at least 1 day. Keep stored in frig.