## **Easy Cukes**

Jean Andrzyewski Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

cup sugar
cups sliced cucumbers
cup sliced onions
cup sliced green peppers
tablespoons salt
cups white vinegar
1/3 teaspoons turmeric
1/3 teaspoons mustard seed
1/3 teaspoons celery seed

In a large porcelain or glass container, mix all of the ingredients together.

Soak overnight.

Pack in jars and keep refrigerated.

(Keeps a long time, all winter.)

Per Serving (excluding unknown items): 1068 Calories; 4g Fat (3.1% calories from fat); 11g Protein; 272g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 19223mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 7 Vegetable; 1/2 Fat; 15 1/2 Other Carbohydrates.