



Bread and Butter Pickles

Yields: Approximately 9 pints

6 pounds 4 to 5 inch pickling cukes
8 C. thinly sliced onions (3-lbs. approx.)
½ C. salt
crushed or cubed ice

4 C. vinegar
3 - 4 C. sugar
2 T. mustard seed
1 ½ T. celery seed
1 T. turmeric
Pinch celery salt

Wash cucumbers. Cut off ends and discard. Cut into 1/4-inch rings. Combine cucumbers and onions in a large bowl. Add salt. Cover with 2 inches crushed or cubed ice. Refrigerated 3 to 4 hours, or over night adding more ice as needed. Combine vinegar and remaining ingredients in a large pot. Boil 10 minutes. Add drained cukes and onions, slowly reheat just to boiling.

Fill sterile pint jars with slices, leave ½-inch headspace. Cover with hot syrup, remove air bubbles, wipe rims, adjust lids, and process for 10 minutes in BOILING WATER BATH. Allow 4 to 6 weeks to fully cure.