

# Bread and Butter pickles

## Ingredients

- 6 qts Cucumbers, unpeeled, sliced
- 1 qt white onions, chopped or sliced
- 9 cups water
- 1 cup salt
- 6 cups sugar
- 6 cups vinegar
- 1 tbsp turmeric
- 1 tsp mustard seed
- 1 tsp celery seed

## Summary

**Yield:** 0

**Source:** Nell Hutchins

**Prep Time:** 20 minutes

**Category:** Relishes

**Cuisine:** American

**Tags:** bread and butter,  
Pickles

## Instructions

Put cucumbers and onions in a large stone jar. Combine water and salt and pour over vegetables. Let stand 3 hours, then drain well. Combine other ingredients and bring to a boil and boil for 3 minutes. Add cucumbers and onions. Remove from heat and stir until cucumbers are hot throughout put into hot sterilized jars and seal.

Do not remove from heat until the cucumbers are hot.

## Notes

This recipe was found in between the pages of Nell Hutchins cookbooks.