

Bread & Butter Pickles

Description

This is a recipe Sue & Mike made every year as the cucumbers started coming in from the garden.

The recipe calls for 25-30 medium cucumbers, but I couldn't get it to display right.

Yield is 6-7 quarts.

Ingredients

- 25 Medium Size Cucumbers
- 8 Large White Onions
- 2 Large Sweet Peppers
- 1/2 cup salt
- 5 cups cider vinegar
- 5 cups sugar (2.5 pounds)
- 2 tbsps mustard seeds
- 1 tsp turmeric
- 1/2 tsp cloves

Instructions

Wash Cucumbers and slice as thin as possible. Chop Onions & Peppers. Combine with Cucumbers and salt. Let Stand 3 hours. Drain. Combine Vinegar, sugar, and spices in large preserving kettle. Bring to boil. Add Drained cucumbers. Heat thoroughly but do not boil. Pack while hot into sterilized jars and seal

Summary

Yield: 6

Source: Suzanne & Mike

Prep Time: 3 1/2 hours

Category: Condiments

Cuisine: American

Tags: Pickles