

# 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