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.

Summary

Yield: 6
Source: Suzanne & Mike
Prep Time: 3 1/2 hours
Category: Condiments
Cuisine: American
Tags: Pickles

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

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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 steralized jars and seal