

Bread & Butter Pickles

By Great Lakes
Ace Hardware

Ingredients

- 4 qts. sliced medium cucumbers (about 4-1/2 lbs.)
- 8 medium white onions, sliced (about 2-1/2 lbs.)
- 1/3 cup pickling salt
- 3 cloves garlic, halved
- Cracked Ice
- 4 cups sugar
- 3 cups cider vinegar
- 2 tbsp. mustard seed
- 1-1/2 tsp. turmeric
- 1-1/2 tsp. celery seed

Directions

In a large bowl, combine cucumbers, onions, salt and garlic. Add about 2 inches of cracked ice. Refrigerate for 3 hours; drain well. Remove garlic.

In and 8 or 10 qt. Dutch oven combine sugar, vinegar, mustard seed, turmeric and celery

seed. Add drained mixture. Bring to boiling. Pack cucumber mixture and liquid into hot, clean pint canning jars leaving 1/2-inch headspace. Remove air bubbles, Wipe rims and adjust lids. Process filled jars in a boiling water canner for 10 minutes (start timing once water boils after jars are put in). Remove jars from canner and cool.

