



Bread & Butter Pickles

with Kathy Manley

Makes 8 pints or 16 half pints

Equipment

- *Boiling Water Canner*
- *Eight (8) Pint Jars*
- *Eight (8) Lids and Screw Bands*
- *Jar Lifter, Magnet and Wide-Mouth Funnel (optional, but helpful)*
- *Large bowl for icing cucumbers*
- *Ladle and Large Spoon*
- *Strainer*
- *Measuring cups and spoons*
- *Nonreactive pot to make brine*

Ingredients

- *6 pounds 4-to 5-inch pickling cucumbers*
- *2 lbs small onions, sliced into thin rounds*
- *½ cup pickling salt*
- *4 ½ cups cider vinegar (5% acidity)*
- *2 cups sugar*
- *2 teaspoons ground turmeric*
- *2 teaspoons whole celery seeds*
- *2 tablespoons whole yellow mustard seeds*

STEP 1

CLEAN jars and lids – wash jars, lids and screw bands in hot soapy water. Rinse well and drain. Not necessary to dry. Inspect jars for nicks, cracks and chips.

STEP 2

HEAT JARS – fill canner approximately half full with tap water. Place rack in the canner, then place the required number of jars on the rack. Cover the canner and bring the water to 120 to 140 degrees. Not necessary to boil jars. Heat processing destroys any microorganisms.

PREPARE THE LIDS – Set screw bands aside – they do not require heating. Place the lids in a small saucepan, cover with water and bring to a simmer. Do not boil. Keep lids hot until ready to use.

STEP 3: Recipe

1. **SCRUB** cucumbers in cool water to remove any field dirt.
2. **SLICE** the cucumbers crosswise into thin rounds, discarding both ends. In a large bowl, toss the cucumbers and onions with the salt. Cover the vegetables with 2 trays of ices cubes and let them stand at room temperature for 3 to 4 hours.
3. **DRAIN** the vegetables.
4. **BRING** the brine ingredients - vinegar, sugar, turmeric, celery seed and mustard seed - to a boil.
5. **ADD** the vegetables and slowly return the contents to a boil.
6. **WITH** a slotted spoon, transfer the vegetables to pint jars, leaving ½ inch headspace.
7. **DIVIDE** the liquid evenly among jars.
8. **CLOSE** jars with two piece lids making sure to wipe rim of jar before placing lid and screw band.
9. **PLACE** jars in rack of boiling water canner and submerge, making sure water covers jars by 1.5 to 2 inches. Add more boiling water if necessary.
10. **PROCESS** the jars for 10 minutes. When processing time is finished turn off heat, remove lid from canner and let jars rest for 5 minutes.
11. **REMOVE** jars from hot water bath and allow to cool overnight.

AFTER jars cool, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary.) Remove screw bands from sealed jars, wipe threads, store jars in a cool dark place.

STORE pickles for at least 1 month in a cool, dry, dark place before eating them. After opening store open jar in refrigerator.