

Bread and Butter Pickles

By cuisinebymae



Prep Time: 30 mins **Total Time:** 50 mins **Yield:** 3 quarts

ABOUT THIS RECIPE

"This was my husband's grandmother's recipe. It is so good. Store-bought pickles don't even come close. This is a good recipe for anyone who would like to try pickling, but hasn't done it before. It's quite straight forward, not a lot of ingredients."

INGREDIENTS

- 15 cups sliced pickling cucumbers
- 3 onions, thinly sliced
- 1/4 cup coarse salt
- 4 cups cracked ice
- 2 1/2 cups cider vinegar
- 2 1/2 cups sugar
- 3/4 teaspoon turmeric
- 1/2 teaspoon celery seed
- 1 tablespoon mustard seeds

DIRECTIONS

- 1.**Combine cucumbers, onions, salt and ice in a large bowl.
- 2.**Mix well.
- 3.**Put a weight on and allow to stand 3 hours. (For a weight, I use a plate with a gallon bottle of vinegar or water on top of it).
- 4.**Rinse and drain thoroughly.
- 5.**Combine vinegar, sugar, turmeric, celery seed and mustard seed in a large pot.
- 6.**Add drained cucumbers.
- 7.**Place pot on medium low heat.
- 8.**Bring almost to a boil, but DO NOT ALLOW TO BOIL.
- 9.**Remove from heat.
- 10.**Seal in sterilized jars, 10 minutes in a hot water bath.
- 11.**Easy way to sterilize jars: Wash them well in hot soapy water.
- 12.**Dry them off.
- 13.**Put on a cookie sheet, right side up, at 225°F for 15 minutes.
- 14.**Turn off oven and leave them in there until you need them.