

Bread and Butter Pickles

Adapted from the NCDA Complete Guide To Home Preserving, Bulletin 539, 2009

Yield: 7 Pints

Ingredients:

6lbs of Pickling Cucumbers
3lbs Onions, thinly sliced
½ cup Canning or Pickling Salt
4 cups White Vinegar (5% Acidity)
4 cups Sugar
2 Tablespoons Mustard Seed
1 ½ Tablespoons Celery Seed
1 Tablespoon Pickling Spice
1 teaspoon Turmeric

Instructions:

Place cucumbers in sink with cold water.
Scrub each cucumber by hand, DO NOT use a vegetable brush.
Rinse all the cucumbers and drain.
Slice ¼ inch off each end of each cucumber and discard.
Slice the cucumbers into ¼ inch thick slices.
Slice the onions.
Place the sliced cucumbers and onions in a large pot and stir gently by hand to mix.
Sprinkle salt over the mixture.
Cover the mixture with about 2 inches of crushed or cubed ice.
Refrigerate the mixture for 3-4 hours, or overnight, adding more ice as needed during this time.
When ready to process pickles, wash jars in hot, soapy water.
Setup your stove and counter area in advance for ease in canning.
Place jars in boiling water for 15 minutes to sterilize.
Place lids and bands in a pot of warm water, not hot or boiling, and let sit until needed.
Drain cucumbers and onions, rinse well to remove salt and let drain.
In a large pot, add Vinegar, Sugar, Mustard Seed, Celery Seed, Pickling Spice, Turmeric, stir well.
Bring to a boil over Medium-High heat and boil for 10 minutes.
Add cucumbers and onions to the pot, bring back to low boil and boil for One Minute.
Remove from heat and ladle into jars, leaving ¼ inch headspace in each jar.
Remove any air bubbles by inserting a wooden skewer along inside edge of the jar.
Wipe top of jar and rim with a clean damp cloth.
Center a lid on the jar.
Add the band, and tighten only finger tight.

Place jars in water bath canner and process for 10 minutes, starting once water begins to boil.

Remove jars from canner, place on towel covered counter in a draft free location.

Do not press the center of the jar lids or move the jars for 24 hours.

Let set for 4-5 weeks to develop best flavor.

Will keep up to one year if stored in a cool, dark location. Do not stack jars on top of each other.

Enjoy!

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