

# Easy Bread and Butter Pickles

## Also Known As

**Course** Condiment      **Yield** 8 jars      **Type of Food** Pickle      **Main Ingredient**

### Comments

Makes 8 1 pint jars.

**Prep Time** A while      **Cooking Time**      **Ethnic Origin** International

1/8=.125   1/4=.25   1/3=.33   3/8=.375   1/2=.5   5/8=.625   2/3=.66   3/4=.75   7/8=.875

**Pre-Heat?**  Yes      **Temperature**      **Grease Pan?**  Yes  
**Measure**      **Ingredient**      **Measure**      **Ingredient**

16 cups	small cucumbers (pickle)
6 cups	thinly sliced onions
.5 cup	salt
3 trays	ice cubes
5 cups	sugar
5 cups	cider vinegar (5%)
1.5 tsp.	celery seed
1.5 tsp.	mustard seed
1.5 tsp.	turmeric

### Instructions

1. Mix the cucumbers, onions, and salt together well in a 7 quart saucepan. Cover with cold water and the ice cubes and let stand for 3 hours.
2. About 30 minutes before the cucumber mixture is ready, mix together in another large pot the sugar, vinegar, celery seed, mustard seed and the turmeric. Bring this to a boil over high heat, stirring constantly, and then simmer for 30 minutes or until syrupy.
3. Prepare 8 one pint canning jars and lids for processing. Add cucumbers and onions to syrup. Heat to nearly boiling over high heat but do not boil.
4. Ladle hot mixture into hot jars, leaving 1/2 inch of head space.
5. Release air bubbles from jars and wipe lips clean for proper seal.
6. Process in boiling water bath for 15 minutes. Cool.
7. Store pickles in a cool, dark place. They are best if used within a year.