



BREAD & BUTTER PICKLE RECIPE

Ingredients

- 4-5 lbs medium pickling cucumbers, cut into 1/4 inch slices
- 2 lbs yellow onions, thinly sliced
- 1/3 C kosher or canning salt
- Ice cubes
- 2 C granulated sugar
- 2 Tbs mustard seed
- 2 tsp powdered turmeric
- 2 tsp celery seed
- 1 tsp ground ginger
- 1 tsp pepper corns
- 3 C apple cider vinegar

Instructions

- 1** Cut and slice cucumbers and onions into a large bowl, sprinkle with salt, and cover with ice cubes. Place a clean towel over the bowl and let sit for 1 1/2 - 2 hours.
- 2** Drain and rinse well, be sure all salt is removed.
- 3** In a large cooking pot or canning pan, combine sugar, mustard, turmeric, celery seed, ginger, pepper corns and vinegar. Bring to boil. Add cucumbers and onions and return to a boil. Remove from heat and pack into sterile, hot jars. Remove bubbles, check headspace is 1/2 inch.
- 4** Wipe jar top and place flats and rings. Boiling water bath for 10 minutes for pints.

Notes

Pickling cucumbers have thin skins, are shorter and more blocky, and have bumps on the skin that can sometimes be prickly. Do not use iodized salt for pickling. The brine will be cloudy and not clear.

Comments

The canning process can take between 3-5 hours, depending on the quantity of vegetables. These notes can also apply to the Zucchini Relish (sweet).

- Prep Time (active): 15-45 minutes (slicing cucumbers and onions, preparing the brine ingredients).
- Salting/Chilling Time (inactive): 1.5-4 hours (for the cucumbers and onions to crisp and release liquid with salt/ice).
- Cook Time: 5-10 minutes (simmering the brine and adding the vegetables just until heated through).
- Canning Time: 10-15 minutes in a boiling water canner, depending on altitude and jar size.
- Flavor Development Time: For the best flavor, the pickles need to sit for at least 24-48 hours, or ideally 4-6 weeks to cure completely before eating.