

Bread-And-Butter Pickles

6 pounds of 4- to 5-inch pickling cucumbers
8 cups thinly sliced onions (about 3 pounds)
½ cup canning or pickling salt
4 cups vinegar (5 percent)
4½ cups sugar
2 tablespoons mustard seed
1½ tablespoons celery seed
1 tablespoon ground turmeric

Yield: About 8 pints

wait 4 to 5 weeks before eating

Preparation: Wash cucumbers. Cut 1/16-inch slices off blossom ends and discard. Cut into 3/16-inch slices. Combine cucumbers and onions in a large bowl. Add salt. Cover with 2 inches crushed or cubed ice. Refrigerate three to four hours, adding more ice as needed.

Add sugar and remaining ingredients in a large pot. Boil 10 minutes. Add well-drained cucumbers and onions and slowly reheat to boiling. Fill jars with slices and cooking syrup, leaving ½-inch headspace. Remove air bubbles and wipe jar rims. Adjust lids and process pints or quarts for 10 minutes in a boiling water bath, or use low-temperature pasteurization treatment explained at the end of this fact sheet.