Bread & Butter Pickles

Ingredients

- 1 dozen cucumbers, sliced
- 1/2 dozen small onions, sliced
- Salt (for salting)

Brine

- 2 cups sugar
- 1 cup vinegar
- 1/2 cup water
- 1/2 tsp turmeric
- 1 tsp mustard
- 1 tsp cinnamon
- 1 tsp ginger
- 1 tsp celery seed

Instructions

1. Slice cucumbers and onions.
2. Salt lightly and let stand 1 hour.
3. Rinse in cold water and drain well.
4. Make a brine of the following: sugar, vinegar, water, turmeric, mustard, cinnamon, ginger, and celery seed.
5. Add cucumbers and onions to the brine.
6. Let come to a boil.
7. Seal in hot jars.

Bread & Butter pickles

1 doz cucumbers sliced
½" small onions sliced
Salt lightly and let stand 1 hr.
Rinse in cold water and drain well.
Make a brine of the following:-
2 C sugar
1 C vinegar
½ C. water
½ tsp turmeric

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1 tsp mustard
1 tsp cinnamon
1 tsp ginger
1 tsp celery seed.
add cucumbers &
mins. let come to
a boil and seal in
hot jars.

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