

Bread and Butter Pickles

Ingredients

- 8 cups water
- 1/2 cup pickling salt
- 1 1/2 cup thinly sliced yellow onion
- 5 pounds pickling cucumbers, cut into 1/4-inch slices
- 4 1/2 cups white vinegar
- 3 cups sugar
- 2 1/2 tablespoons mustard seeds
- 1 1/2 teaspoons celery seeds
- 1 1/8 teaspoons turmeric

Preparation

Combine 8 cups water and salt in a large container, stirring with a whisk. Add onion and cucumber; let stand at room temperature for 3 hours. Drain; rinse cucumbers under cold water and drain.

Combine vinegar and remaining ingredients in a medium saucepan; bring to a simmer over medium heat, stirring until sugar dissolves. Add cucumber mixture; return just to a boil.

Using a slotted spoon, divide the hot cucumber mixture among 6 1-pint hot sterilized jars. Divide hot vinegar mixture among jars, filling to 1/2-inch from top. Remove air bubbles; wipe jar rims. Cover with metal lids; screw on bands.

Process in a boiling-water bath for 15 minutes. Remove jars from water bath. Cool completely; check for proper seal. For best flavor allow 2 weeks before eating. Store in a cool, dark place for up to a year.