

Recipe for: Barbara's Bread and Butter Pickles

Ingredients

6 lbs. pickling cucumbers -
sliced thinly in my new Cuisinart
Elite food processor
3 lb. sugar
4 tsp mustard seed
4 tsp celery seed
1 tsp turmeric
4 cups white wine vinegar
1 cup sliced onions

Directions

Slice pickles and onion and keep them in a sink full of water with ice for awhile to crisp them up a bit. Mix everything else in a huge Le Creuset or Nordic Ware stockpot. Add pickles and cook until they are really soft, dark and the juice is syrupy, this can take an hour or so. You may have to make more of the pickle juice or add to it while it is cooking.

Put in sterilized jars, using the Harold canning kit if you have one. Then process in a water bath for 20 minutes. Store in a cool place for 6 months

Or, I just make a half batch and keep them in the refrigerator