

Grandma Jacob's

Bread & Butter Pickles

Wash & thinly slice sufficient medium size cucumbers to measure 16 cups (about a 6 qt. basket).

6 medium onions, thinly sliced
1 green & red pepper, cut in strips

Liquid-

3 cups white wine vinegar

5 cups sugar

1 1/2 tsp. turmeric

1 1/2 tsp. celery seed

2 TBsp. mustard seed

Combine the vegetables in a large preserving Kettle. Sprinkle 1/3 cup coarse salt between layers.

Mix a tray of ice cubes through the vegetables & cover with another tray of cubes.

Let stand for 3 hrs.



Combine liquid ingredients & pour over drained vegetables.

Heat to a boiling point (no more cooking is necessary).

Pack in sealers & store in a cool place for 1 month before using.

For a crisper & better colour, divide back in half & cook separately.