

Bread and Butter Pickles II

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*cucumbers
4 quarts water
12 onions, sliced thin
1/2 cup salt
1 quart vinegar
3 cups sugar
2 teaspoons celery seed
2 teaspoons mustard seed
2 teaspoons ginger
1 teaspoon turmeric*

Soak the cucumbers in water for four hours. Do not peel. Slice enough cucumbers for four quarts of canning.

In a pot, place the cucumbers, onions, four quarts of water, salt, vinegar, sugar, mustard seed, celery seed, ginger and turmeric. Mix well.

Bring to a boil. Cook for 3 minutes.

Pack the cucumbers and onions into canning jars. Pour the liquid over the cucumbers to fill.

Seal hot.

Per Serving (excluding unknown items): 3031 Calories; 6g Fat (1.6% calories from fat); 18g Protein; 778g Carbohydrate; 26g Dietary Fiber; 0mg Cholesterol; 51339mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 20 Vegetable; 1/2 Fat; 44 Other Carbohydrates.