

Bread and Butter Pickles

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

*45 large cucumbers
12 large onions
1/2 cup salt
3 cups vinegar
2 cups sugar
2 heaping teaspoons
mustard seed
2 heaping teaspoons celery
seeds
1 heaping teaspoon ginger
1 heaping teaspoon
turmeric*

Place the cucumbers in cool water overnight.

Peel the cucumbers and slice thinly. Peel and slice the onions.

Place the cucumbers, onions and salt in water to cover. Let stand for one hour.

In a pot place the cucumbers and onions with the salt water. Add the vinegar, sugar, mustard seed, celery seed, ginger and turmeric.

Bring to a boil. Cook for 3 minutes.

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

Seal hot.

Per Serving (excluding unknown items): 4110 Calories; 30g Fat (6.0% calories from fat); 117g Protein; 951g Carbohydrate; 137g Dietary Fiber; 0mg Cholesterol; 51508mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 101 Vegetable; 1 1/2 Fat; 29 1/2 Other Carbohydrates.