
Bread and Butter Pickles V

Richard Przekop - Hudson's Eastland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

6 pounds pickling cucumbers, sliced

3 large onions, sliced

4 cups sugar

4 cups cider vinegar

1/2 cup Kosher salt

1 1/2 tablespoons mustard seed

1 1/2 tablespoons celery seed

1/2 teaspoon turmeric

Layer the cucumbers and onions with sugar in a one gallon jar.

In a large saucepan, heat the remaining ingredients to boiling. Cool.

Pour over the cucumbers and onions in the jar.

Store in the refrigerator.

Condiments, Sauces

Per Serving (excluding unknown items): 3820 Calories; 11g Fat (2.5% calories from fat); 28g Protein; 968g Carbohydrate; 29g Dietary Fiber; 0mg Cholesterol; 45217mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 18 Vegetable; 1 Fat; 57 1/2 Other Carbohydrates.