
Bread `N Butter Pickles VI

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

4 quarts cucumbers, sliced
1/3 cup salt
6 medium (6 cups) onions, sliced
2 green peppers (1-2/3 cup), chopped
3 cloves garlic
3 cups cider vinegar
5 cups sugar
1 1/2 teaspoons celery seed
2 tablespoons mustard seed
1 1/2 teaspoons turmeric

In a bowl, combine the cucumbers, onion, green pepper and garlic cloves. Add the salt. Mix gently. Cover with ice. Mix well and let stand for three hours.

Drain well and remove the garlic.

In a large kettle, combine the remaining ingredients. Boil for 10 minutes. Add the cucumber mixture to the liquid and bring to the boiling point.

Pack loosely in hot jars. Adjust the lids. Process in a boiling water bath for 15 minutes.

NOTE: If you have 1/2 bushel of cucumbers to pickle, you must quadruple (4X) the recipe.)

Yield: 8 pints

Condiments, Sauces

Per Serving (excluding unknown items): 4581 Calories; 11g Fat (2.0% calories from fat); 26g Protein; 1159g Carbohydrate; 28g Dietary Fiber; 0mg Cholesterol; 33845mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 20 1/2 Vegetable; 1 Fat; 70 Other Carbohydrates.