

Easy Bread and Butter Pickles

Chester Kieszek

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*11 cups sliced cucumbers
2 cups onions, sliced
3 cups sugar
3 tablespoons salt
2 cups white vinegar
1 1/3 teaspoons turmeric
1 1/3 teaspoons mustard
seed
1 1/2 teaspoons celery salt*

In a bowl, mix together the cucumbers, onions, sugar, salt, vinegar, turmeric, mustard seed and celery salt. Mix thoroughly.

Spoon into clean glass jars using all of the liquid accumulated.

Seal and store in the refrigerator. Refrigerate for three to five days before serving.

(If kept refrigerated, can last until spring.)

Per Serving (excluding unknown items): 2723 Calories; 5g Fat (1.4% calories from fat); 15g Protein; 696g Carbohydrate; 17g Dietary Fiber; 0mg Cholesterol; 21609mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 11 1/2 Vegetable; 1/2 Fat; 42 Other Carbohydrates.