

# Sandwich Spread

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

*14 medium cucumbers  
6 medium onions  
2 sweet red peppers or  
pimientos  
2 green peppers  
mild cider vinegar*

## **DRESSING**

*1/2 cup butter  
1 1/2 cups sugar  
4 eggs, well beaten  
1 cup sweet cream  
1 teaspoon celery seed, in a  
bag  
2 tablespoons flour  
1 tablespoon mustard*

Peel and slice the onions. Remove the seeds from the peppers.

Put the onions and peppers through a coarse food chopper. Remove to a bowl. Sprinkle lightly with salt. Let stand overnight.

Make the dressing: In a bowl, combine the butter, sugar, eggs, sweet cream, celery seed, flour and mustard.

Drain well. Place in a pot. Barely cover with vinegar. Bring to a boil. Add the dressing mixture. Cook until it thickens.

Remove the spice bag and discard.

Pour the mixture into canning jars.

Seal hot.

---

Per Serving (excluding unknown items): 3792 Calories; 180g Fat (40.9% calories from fat); 73g Protein; 512g Carbohydrate; 51g Dietary Fiber; 1305mg Cholesterol; 1609mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 37 1/2 Vegetable; 32 Fat; 20 Other Carbohydrates.