



We've made these with zucchini as well, although we think the cucumber version is the best.

You'll probably have extra syrup when you're done. Pour it over some cooked, sliced beets and refrigerate for a couple of days to develop the flavor.



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Bread & Butter Pickles

Makes about 8 pints

- 6 lbs. medium pickling cucumbers**
- 1 ½ cups sliced onions**
- 2 large cloves garlic, left whole**
- 1/3 cup pickling salt**
- 2 trays of ice cubes or crushed ice**
- 4 ½ cups granulated sugar**
- 1 ½ teaspoon turmeric**
- 1 ½ teaspoon celery seed**
- 2 tablespoons mustard seed**
- 3 cups white vinegar**

Wash cucumbers thoroughly and drain. Cut unpeeled cucumbers into ¼-inch slices. In a large bowl, combine the cucumber slices, onions, garlic and salt; cover with the ice, mix thoroughly and let stand for 3 hours. Drain off the liquid and remove the garlic.

Combine the sugar, spices and vinegar and heat just to a boil. Add the cucumber and onion slices; heat 10 minutes. Pack loosely in clean, hot pint jars, leaving ½-inch headroom.

Wipe the jar rims, apply lids and rings and process in a boiling water bath for 10 minutes.

Allow at least 3 to 6 weeks for the flavors to develop before serving.

Adapted from Putting Food By, by Hertzberg, Greene & Vaughan