BREAD & BUTTER PICKLES

INGREDIENTS

5 qts thinly sliced cucumbers
6 medium onions, thinly sliced
3 cloves garlic
½ cup salt
Crushed ice
5 cups sugar
2 tsp turmeric
1½ tsp celery seed
2 tbsp mustard seed
3 cups vinegar

METHOD

1. Place cucumbers, onions, and garlic in large pan; add salt.
2. Cover with crushed ice and mix thoroughly; let stand 3 hours.
3. Drain thoroughly.
4. Combine sugar, spices, and vinegar in large pot; heat until nearly boiling.
5. Add cucumber mixture; heat thoroughly but do not boil.
6. Seal in hot sterilized jars.
7. Yields 6 pints.

Servings are not specified in the original family recipe.

AT THE TABLE A Crisp White

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