

BREAD & BUTTER PICKLES

4 quarts sliced cucumbers
2 quarts sliced onion rings
1/2 cup pickling salt
1 qt. vinegar
1 tsp. turmeric
2 tsp. celery seed
2 Tablesp. Mustard seed
1 tsp. white pepper
4 Cups sugar

Mix 2 qts ice with cucumbers & onion rings, & salt.
Let stand for 3 hours. Drain thoroughly. Make
pickling syrup of remaining ingred. Let come to
a boil. Add: drained cucumbers & onions. Reheat
to sealding. (do not boil) Pour in jars & Seal.

Drew Stenzinger