

## Bread and Butter Pickles

Courtesy of *In Our Grandmothers' Kitchens*

### Ingredients:

6 cups thinly sliced pickling cukes (leave the skin on, but remove the ends)  
2 cups thinly sliced onions  
1/2 green bell pepper, cut into thin strips  
1/2 red bell pepper, cut into thin strips  
1/4 cup kosher salt  
2 cups brown sugar (do not pack)  
1/2 teaspoon turmeric  
1/4 teaspoon cloves  
1 tablespoon mustard seed  
3/4 teaspoon celery seed  
2 cups mild cider vinegar (I used a store brand rather than the more robust version from my local apple orchard)

### Instructions:

In a nonreactive bowl combine the cucumbers, onion slices, pepper strips, and salt. Cover the bowl and let the mixture stand for 3 hours to drain some of the liquid out of the cucumbers.

In a large nonreactive pot combine the brown sugar, spices, and vinegar. Bring them slowly to the boil. Boil for 5 minutes.

Drain and rinse the vegetables thoroughly. Add them to the liquid on the stove and heat just until the liquid is about to simmer once more.

Spoon the vegetables into 4 hot, sterilized pint jars, and cover them with the cooking liquid. Fill the jars but leave 1/2-inch headspace.

(If you're a little short on liquid, add a small amount of vinegar to the bottom of the cooking pot—where there will still be a residue of the spices—and bring it to a boil; then add that to your jars.)

Cover the jars with two-part lids and process them in boiling water for 10 minutes. (For more information on this process, check out the *USDA Guide to Home Canning* at [http://www.uga.edu/nchfp/publications/publications\\_usda.html](http://www.uga.edu/nchfp/publications/publications_usda.html).)

Now, here's the hard part: wait at least 6 weeks before you open the first jar. We're counting the days in our house.