



Bread and Butter Pickles

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Makes: About 5 pints (500 ml) or 10 half-pint (250 ml) jars

Ingredients

- 10 cups sliced, trimmed cucumbers (approximately 3 lbs)
- 4 medium onions, thinly sliced
- 1/2 cup coarse pickling salt
- 3 cups white vinegar
- 2 cups granulated sugar

- 2 tbsp mustard seed
- 1 tsp celery seed
- 1 tsp turmeric
- 1 tsp Pickle Crisp (optional)

Instructions

1. Combine cucumber slices, onion slices and salt in a glass or stainless steel bowl. Mix well, cover with cold water and let stand for 2 hours. Drain and rinse thoroughly.
2. Combine vinegar, sugar, mustard seed, celery seed and turmeric in a large stainless steel saucepan. Bring to a boil, stirring frequently to dissolve the sugar.
3. Add the vegetables to the vinegar mixture and return to a boil.
4. Meanwhile, place the jars in hot water to heat them.
5. Pack the pickle mixture into hot jars, leaving a generous 1/2 inch of headspace.
6. Add the hot pickling liquid to cover the pickles, again leaving 1/2 inch of headspace. If using Pickle Crisp, add 1/8 tsp to each jar.
7. Remove air bubbles and adjust the headspace if required by adding more hot pickling liquid.
8. Wipe the jar rims clean. Center the lids on the jars and screw the bands on fingertip tight.
9. Place the jars in the canner and ensure they are covered by at least 1 inch of water.
10. Cover the canner and bring the water to a full rolling boil before starting the processing time. Process the filled jars for 10 minutes, adjusting the processing time for altitude as indicated in the notes.
11. When the processing time is complete, remove the canner lid and wait 5 minutes before removing the jars. Cool and store.

Notes

Boiling-Water Canning Altitude Adjustments: Processing times are based on elevations of 1,000 feet (305 m) or less. If you are above 1,000 feet, increase the processing time according to the table below.

Elevation	Add to Processing Time
1,001–3,000 ft (306–914 m)	5 minutes
3,001–6,000 ft (915–1,829 m)	10 minutes
6,001–8,000 ft (1,830–2,438 m)	15 minutes
8,001–10,000 ft (2,439–3,048 m)	20 minutes

For example, a recipe with a 10-minute processing time would be processed for 15 minutes at an elevation between 1,001 and 3,000 feet.

Cucumber amount: The 3 pounds of cucumbers is approximate. The important measurement for this recipe is 10 cups of sliced, trimmed cucumbers.

Pickle Crisp: Pickle Crisp is optional. If using it, add 1/8 tsp to each jar rather than adding it to the pickling liquid.

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