Bread-and-Butter Pickles
6 lbs of 4- to 5-inch pickling cucumbers
8 cups thinly sliced onions (about 3 pounds)
1/2 cup canning or pickling salt
4 cups vinegar (5 percent)
4-1/2 cups sugar
2 tbsp mustard seed
1-1/2 tbsp celery seed
1 tbsp ground turmeric
1 cup pickling lime (optional -- for use in variation below for making firmer pickles)

Yield: About 8 pints


Combine remaining ingredients in a large pot. Boil 10 minutes. Drain and add cucumbers and onions and slowly reheat to boiling. Fill jars with slices and cooking syrup, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1 or use low-temperature pasteurization treatment. The following treatment results in a better product texture but must be carefully managed to avoid possible spoilage. Place jars in a canner filled half way with warm (120° to 140° F) water. Then, add hot water to a level 1 inch above jars. Heat the water enough to maintain 180° to 185° F water temperature for 30 minutes. Check with a candy or jelly thermometer to be certain that the water temperature is at least 180° F during the entire 30 minutes. Temperatures higher than 185° F may cause unnecessary softening of pickles.

Variation for firmer pickles: Wash cucumbers. Cut 1/16-inch off blossom end and discard. Cut into 3/16-inch slices. Mix 1 cup pickling lime and 1/2 cup salt to 1 gallon water in a 2- to 3-gallon crock or enamelware container. Avoid inhaling lime dust while mixing the lime-water solution. Soak cucumber slices in lime water for 12 to 24 hours, stirring occasionally. Remove from lime solution, rinse, and resoak 1 hour in fresh cold water. Repeat the rinsing and soaking steps two more times. Handle carefully, as slices will be brittle. Drain well.

Storage: After processing and cooling, jars should be stored 4 to 5 weeks to develop ideal flavor.

Variation: Squash bread-and-butter pickles. Substitute slender (1 to 1-1/2 inches in diameter) zucchini or yellow summer squash for cucumbers.
Table 1. Recommended process time for bread-and-butter pickles in a boiling-water canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Pints or Quarts</td>
<td>10 min</td>
<td>15</td>
<td>20</td>
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</tbody>
</table>

*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.