

*FROM THE RECIPE LIBRARY OF JOAN STURM*



***BREAD AND BUTTER PICKLES***

1 lb. Pickling cucumbers or unwaxed hothouse cucumbers  
1 sm. Onion, sliced  
1 tbs. Mustard seeds  
1 ½ tsp. Celery seeds  
1/4 tsp. Red pepper flakes  
1/4 tsp. Turmeric  
1/4 tsp. Allspice  
1 cup Sugar  
1 cup White vinegar or cider vinegar

Wash cucumbers, cut off ends, and slice crosswise into thin cartwheels. Mix with sliced onion.

Mix together spices and sugar.

Fill 1 quart canning jar or plastic tub with vegetables, sprinkling with sugar/spice mixture as you go. Pour vinegar to cover. Cover container and shake to dissolve sugar. Refrigerate for 5 to 6 days before using.

Note: An assortment of vegetables may be packed together, such as onions, carrots, cucumber or zucchini.

Yields 1 quart.