

BREAD AND BUTTER PICKLES

FROM: *Linda Bowie*

Ingredients

Stage 1

- 16 cups Sliced pickling cucumbers (1 gallon)
- 6 medium white onions
- 4 cups sliced red and green bell peppers (Capsicum)
- (1 cup jalapeño peppers or some other sort of chili pepper according to taste)*
- 1/3 cup pickling, or Kosher salt (don't use iodized salt)
- 1 tray ice cubes

Stage 2

- 3 cups white (distilled) vinegar (use Heinz at 5% acidity)
- 5 cup Sugar
- 1 tsp turmeric
- 1 tsp celery seed
- 2 tbsps Mustard Seed

Directions

Stage 1

Wash and slice 16 cups of pickling cucumbers

Peel and slice 6 medium-sized white onions.

Wash, seed, and cut into strips, then chunks one green and one red pepper.

Combine the vegetables in a large kettle, placing them in one third at a time and covering each layer with one-third of the salt and one-third of the ice so that everything is generally mixed.

Let the vegetables sit for at least 3 hours, or as long as overnight.

Stage 2

Drain the vegetables well. You can rinse them with cold water.

Combine vinegar, sugar and spices in a kettle and add the vegetables. Heat until just boiling and pour into hot, sterile jars and seal.

(Process 15 minutes in boiling water. This step is not in Linda's recipe.)

Store in a cool place for one month before using. Best served chilled.