



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

**BREAD AND BUTTER PICKLES** - adapted from Better Homes and Gardens Canning 2014  
makes 6 – 500 ml jars

4 quarts small pickling cucumbers, sliced ½” thick  
8 medium yellow onions, sliced ¼ “ thick  
6 cloves of garlic, peeled  
1/3 cup coarse salt  
4 cups sugar  
3 cups white vinegar  
2 tablespoons mustard seed  
2 teaspoons celery seed  
1 ½ teaspoons turmeric

**THE STEPS:**

- Place sliced cucumbers, onions, garlic and coarse salt in a large enamel pot.
- Cover with 2 “ of ice cubes
- Add cold water until it reaches the ice.
- Cover and leave for 3 hours.
- Drain vegetables in a large colander for 1 hour - discard garlic
- In a large heavy-bottomed pot placed over medium-high heat, add vinegar, sugar and spices.
- Stir well to dissolve the sugar.
- Add cucumbers and onion then bring to a boil.
- As the vegetables are coming to a boil, prepare mason jars according to manufacturer’s instructions.
- Pack pickles in sterilized jars leaving 1’2 “ headspace - make sure rims are clean.

**THE LOVE:** Be sure to remove both the stem and blossom ends of the cucumbers so your pickles don’t get mushy.