



I love bread and butter pickles so I set out to create my own recipe. I started with my Aunt Lu's recipe for pickled beets and experimented with modifying the flavor from there.

Yield: 3 pints

Water Bath Processing Time: 10 minutes

10 or 12 medium pickling cucumbers, sliced ¼-inch thick (or 4 or 5 large regular cucumbers)

Syrup:

5 cups apple cider vinegar
2 cups white vinegar
5 cups sugar
3 tablespoons whole cloves
3 tablespoons whole allspice
3 tablespoons salt

5-3 inch pieces of cinnamon stick
4 black peppercorns
3 tablespoons white mustard seeds
5 tablespoons mixed pickling spices
3½ teaspoons celery seed

Tie cloves, allspice, cinnamon sticks, and peppercorns into a cheesecloth sachet. Combine remaining syrup ingredients, add spice sachet and simmer for 10 minutes.

Bring syrup to a boil and add cucumbers. Return to a boil and cook 3-5 minutes.

Pack the cucumbers into hot jars (pack them tightly). Add syrup to cover being sure to include plenty of the loose spices and leaving ¼-inch head space. Wipe jar rims and seal.

Place in boiling water bath and wait until the bath returns to a full boil. Then process for 10 minutes.



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dba Chef Heidi