

Traditional Bread and Butter Pickles

Bread and butter pickles are the perfect accompaniment to a sandwich. You can use this recipe to create a traditional pickle, just like Grandma's, or use the variations to create something different — zesty pickles, pickles with a hint of garlic or a sweet golden brown British-style pickle. Try all three and see which suits your taste.

TIPS

Use Pickle Crisp™ to make fresh-pack pickles crisper. Add $\frac{3}{4}$ tsp (3 mL) to pint (500 mL) jars and $1\frac{1}{2}$ tsp (7 mL) to quart (1 L) jars before processing.

When making pickles, select uniformly sized fruits and vegetables and/or cut them into pieces of similar size. During processing, each piece of produce should be heated to the same degree. If the pieces vary too much in size, smaller pieces will soften and larger pieces may not be heated sufficiently. In addition to reduced quality, inadequate heat penetration can become a safety issue.

Makes about five pint (500 mL) jars

10 cups	sliced trimmed pickling cucumbers ($\frac{1}{4}$ -inch/0.5 cm slices)	2.5 L
4	medium onions, thinly sliced	4
$\frac{1}{2}$ cup	pickling or canning salt	125 mL
3 cups	white vinegar	750 mL
2 cups	granulated sugar	500 mL
2 tbsp	mustard seeds	30 mL
1 tsp	celery seeds	5 mL
1 tsp	ground turmeric	5 mL

1. In a glass or stainless steel bowl, combine cucumbers, onions and salt. Mix well, cover with cold water and let stand at room temperature for 2 hours. Transfer to a colander placed over a sink, rinse with cool running water and drain thoroughly.
2. Meanwhile, prepare canner, jars and lids. (*For more information, see page 415.*)
3. In a large stainless steel saucepan, combine vinegar, sugar, mustard seeds, celery seeds and turmeric. Bring to a boil over medium-high heat, stirring to dissolve sugar. Stir in vegetables and return to a boil.
4. Pack vegetables into hot jars to within a generous $\frac{1}{2}$ inch (1 cm) of top of jar. Ladle hot pickling liquid into jar to cover vegetables, leaving $\frac{1}{2}$ inch (1 cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
5. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store. (*For more information, see pages 417–418.*)

Variations

British Bread and Butter Pickles: Substitute 3 cups (750 mL) cider vinegar for the white vinegar and 2 cups (500 mL) packed brown sugar for the granulated sugar. Add 1 tsp (5 mL) ground ginger along with the turmeric.

Zesty Bread and Butter Pickles: Substitute 2 tbsp (30 mL) prepared horseradish for the celery seeds and 2 tbsp (30 mL) grated gingerroot for the turmeric.

Garlic Bread and Butter Pickles: Add 1 clove garlic to each hot jar.