

Grandma Delzer's recipe for Bread and Butter Pickles

Kaye Jacobson-Salverda, e-mail message to Michael Miller

6 quarts small to medium cucumbers sliced
3 green peppers chopped
12 small onions sliced into rings
1-1/2 quarts vinegar.....Does not say what kind
6 cups white sugar
1 Tbsp Tumeric
2 Tbsp Mustard Seed
1 jar pimento chopped.....Does not give jar size

Soak sliced cucumbers in 1 cup salt (plain) and cold water to cover for 2 hours. Drain.

Put all together in large kettle and bring to a boil, simmer for about 5 minutes. Pack into warm sterilized jars and seal. Do not use iodized salt.