

BREAD & BUTTER PICKLES

- 6 qts cucumbers, sliced  $1/4$ " (about 20 cucs)
- 1 qt. onions sliced (6)
- 4 green peppers cut fine
- 9 cups water
- 1 cup salt

Let cucumbers, onions, peppers stand in brine of water for 3 hours. Strain.

- 3 pts white vinegar
- 3 lbs sugar
- 1 T tumeric pickling spice ) or prepacked pickling spice
- 1 T mustard seed )
- 1 T celery seed )

Bring vinegar and spice to a boil. Add cucs, onions, etc Heat but do not boil.

Put into hot jars and seal at once.

Makes 8 pts.