

Bread and Butter Pickles

Ingredients

2	lbs.	cucumbers, pickling/Kerby, ¼ inch slices
1		onion, french sliced
1		bell pepper, red, matchstick cut
2	T	salt, pickling (Kosher will work)
4	pint	jars

Brine

3	C	vinegar, apple cider
2	C	sugar
1	C	water
1	T	mustard seed
¼	tsp	clove, ground
½	tsp	celery seed
¾	tsp	turmeric, ground

Per pint jar		
1/8	tsp	CaCl ₂ (pickle crisp)

Directions

Slice cucumbers, onions, and pepper, placing in large bowl. Sprinkle 2 tablespoons of canning salt over it and mix thoroughly. Place in fridge for at least 3 hours.

Remove and drain. Blot mixture on towel to remove extra liquid, but don't rinse.

Place jars in canning pot with hot water. Heat to a bowl, keeping in mind to protect jars from breaking. Cover and turn off heat.

In separate pot, place the apple vinegar, sugar, and water. Bring to a bowl. Let cool.

Remove and empty each jar of water. Add pickle crisp. Fill with blotted veggies then add brine, leaving a half inch of headspace under the lid. Be sure to get air bubbles out, you can use a bamboo skewer. Place lid on (with new lid), and very lightly tighten ring – not so tight as to keep air from escaping when heated. Place back into water bath when it's to 120 to 130 degs F. Make sure there is at least an inch of water above the top of the jars. When all jars are back in the pot, heat water to 185 degrees F. Keep at temperature for 30 minutes.

Let them cool for 24 hours (out of the water bath). Check to make sure they have formed a good vacuum (lid needs to be indented). Any jars that don't have a good seal/vacuum must be reprocessed in the water bath.

Compliments of America's Test Kitchen.