

HARVEY COMMUNITY GARDEN & HARVEY HEALTH CENTRE



Bread & Butter Pickles

Combine in large bowl:

16 cups thinly sliced cucumbers (6-7 large)

8 cups sliced onions (2 lbs)

½ cup coarse salt

Layer cucumbers and onions in bowl, sprinkle with coarse salt. Cover with ice cubes and let stand for 2-3 hours, until cucumbers are crisp and cold. Add more ice if necessary. Drain and rinse.

In large pot combine:

4 cups white vinegar

5 cups white sugar

1 Tbsp. celery seed

2 Tbsp. mustard seed

1 ½ tsp. turmeric

½ tsp. white pepper

Bring ingredients quickly to a boil and boil 10 minutes. Add cucumbers and onions. Bring to boiling point. Pack at once in sterilized jars. Add juice as necessary to fill bottles. Seal and hot water process for about 10 minutes. Store in cool place, let set one month before using.

Makes 7 pint jars

For more information on Harvey Community Garden & Village Beautification



<https://www.facebook.com/HarveyCommunityGarden2>

Website: <http://harveymcadamwellness.weebly.com/>