Bread-and-Butter Pickles

- 6 lbs of 4- to 5-inch pickling cucumbers
- 8 cups thinly sliced onions (about 3 pounds)
- ½ cup canning or pickling salt
- 4 cups vinegar (5 percent)
- 4½ cups sugar
- 2 tablespoons mustard seed
- 1½ tablespoons celery seed
- 1 tablespoon ground turmeric
- 1 cup pickling lime (optional - for use in variation below for making firmer pickles)

Yield: about 8 pints

Procedure: Wash cucumbers. Cut 1/16-inch off blossom end and discard. Cut into 3/16-inch slices. Combine cucumbers and onions in a large bowl. Add salt. Cover with 2 inches crushed or cubed ice. Refrigerate 3 to 4 hours, adding more ice as needed.

Combine remaining ingredients in a large pot. Boil 10 minutes. Drain and add cucumbers and onions and slowly reheat to boiling. Fill jars with slices and cooking syrup, leaving ½-inch headspace. Adjust lids and process according to the recommendations in the following table or use low-temperature pasteurization treatment. The following treatment results in a better product texture but must be carefully managed to avoid possible spoilage. Place jars in a canner filled half way with warm (120^0 to 140^0F) water. Then, add hot water to a level 1 inch above jars. Heat the water enough to maintain 180 to 185^0F water temperature for 30 minutes. Check with a candy or jelly thermometer to be certain that the water temperature is at least 180^0F during the entire 30 minutes. Temperatures higher than 185^0F may cause unnecessary softening of pickles.

Variation for firmer pickles: Wash cucumbers. Cut 1/16-inch off blossom end and discard. Cut into 3/16-inch slices. Mix 1 cup pickling lime and ½ cup salt to 1 gallon water in a 2- to 3-gallon crock or enamelware container. Avoid inhaling lime dust while mixing the lime-water solution. Soak cucumber slices in lime water for 12 to 24 hours, stirring occasionally. Remove from lime solution, rinse, and resoak 1 hour in fresh cold water. Repeat the rinsing and soaking steps two more times. Handle carefully, as slices will be brittle. Drain well.

Storage: After processing and cooling, jars should be stored 4 to 5 weeks to develop ideal flavor.

Variation: Squash bread-and-butter pickles. Substitute slender (1 to 1½ inches in diameter) zucchini or yellow squash for cucumbers.

Recommended process time for **Bread-and-Butter Pickles** in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	**Jar Size**	**0 - 1,000 ft**	**1,001 - 6,000 ft**	**Above 6,000 ft**
Hot	Pints or Quarts	**10 min**	15	20

Source: National Center for Home Food Preservation
http://www.uga.edu/nchfp/how/can_cucumber.html

Resources:

www.buylocalnebraska.org

University of Nebraska Lincoln EXTENSION

SELECTION OF FRESH CUCUMBERS

In Partnership with:

University of Nebraska–Lincoln Extension
Buy Fresh Buy Local Nebraska
Nebraska Local Foods Network

Selection of Fresh Cucumbers

Quantity: An average of 14 pounds is needed per canner load of 7 quarts; an average of 9 pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 16 to 24 quarts which is an average of 2 pounds per quart.

Quality: Select firm cucumbers of the appropriate size - about 1½ inches for gherkins and 4 inches for dills. Use odd shaped and more mature cucumbers for relishes and bread-and-butter style pickles.

Interesting Info About Cucumbers: Most of the distinct types of cucumbers grown today were known at least 400 years ago. Present forms range from thick, stubby little fruits, three to four inches long, up to the great English greenhouse varieties that often reach a length of nearly two feet.

The most popular European and American varieties now have smooth, dark-green skin. Some Russian varieties are short, thick, and have a rough, netted brown skin. Large white varieties of a thick, irregular shape were grown in France in the 19th century for use in cosmetics.

Quick Fresh-Pack Dill Pickles

- 8 lbs of 3 - to 5 - inch pickling cucumbers
- 2 gallons water
- 1¼ cups canning or pickling salt
- 1½ quarts vinegar (5 percent)
- ¼ cup sugar
- 2 quarts water
- 2 tablespoons whole mixed pickling spice
- 3 tablespoons whole mustard seed (2 teaspoons to 1 teaspoon per pint jar)
- About 14 heads of fresh dill (3 heads to 1½ heads per pint jar) or 4½ teaspoon dill seed (1 table-spoon to 1½ teaspoons per pint jar)

Yield: 7 to 9 pints

Procedure: Wash cucumbers. Cut 1/16-inch slice off blossom end and discard, but leave ¼-inch of stem attached. Dissolve ¾ cup salt in 2 gallons water. Pour over cucumbers and let stand 12 hours. Drain. Combine vinegar, ½ cup salt, sugar and 2 quarts water. Add mixed pickling spices tied in a clean white cloth. Heat to boiling. Fill jars with cucumbers. Add 1 teaspoon mustard seed and 1½ heads fresh dill per pint. Cover with boiling pickling solution, leaving ½-inch headspace. Adjust lids and process according to the recommendations in the following table.

Recommended process time for **Quick Fresh-Pack Dill Pickles** in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	**Jar Size**	**0 - 1,000 ft**	**1,001 - 6,000 ft**	**Above 6,000 ft**
Raw	Pints	**10 min**	15	20
	Quarts	**15**	20	25

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