

Tessie's Bread and Butter Pickles

Please note that this recipe has not been tested for modern canning standards. So please keep them refrigerated after making them.

18-24 cucumbers washed and sliced thin
3-6 large onions sliced thin
6 Tablespoons coarse salt

Place cut up vegetables in large pot. Sprinkle with salt (no water). Stir. Soak 5 hours. Rinse and drain

Mix the following ingredients until sugar is dissolved:

1 quart cider vinegar
6 cups sugar
1/2 cup mustard seed
1 teaspoon curry powder.

Heat the liquid. Drop in cucumber and onions. Boil until heated through. Add a pinch pf powdered alum on top of each filled pint. Cook in a hot water bath for 10 minutes.

Yield: about 14 pints.