

Donald's Bread and Butter Pickles

Adapted from the recipe found on the back of Club House brand "Pickling Spice" bags

Makes: a three litre basket of pickling cucumbers will make five to seven 500mL mason jars

Ingredients (*) :

- 20 cups of thinly sliced pickling cucumbers
- 8 cups of thinly sliced onion
- 1/3 cup coarse pickling salt
- 1/4 cup (4 tablespoons) "pickling spice" (mustard seed, coriander, bay leaves, dill seed, fenugreek, cinnamon, ginger, allspice, red pepper, black pepper, cloves)
- 3 cups vinegar (I used 7%)
- 5 cups sugar

(*) Recipe can be adjusted according to the actual proportion of cucumbers you have; a three litre basket of cucumbers will yield approximately 14 to 16 cups of sliced cucumbers.

Equipment:

- two stock pots; 20 litres (water bath), and 16 litres (pickles)
- large pot to boil the pickling solution
- approximately eight x 500mL mason jars, including lids and rings
- kitchen knife and cutting board
- optionally, food processor with slicing tool
- measuring cup
- measuring spoons
- plate or tray that will fit within the 16 litre pot
- heavy weight such as a brick or the base of your food processor
- large mixing spoon
- trivet
- jar funnel
- jar lifter

Preparation:

- Fill 20 litre pot with water to approximately 2/3 to 3/4 full, and bring to a boil.

Preparing the cucumbers:

- Clean and trim cucumbers. Do not peel.
- Slice cucumbers thinly.
 - If you don't have the full multiples of the listed amount of cucumbers, calculate the ratio you have, and adjust the required amounts of the other ingredients accordingly.
- Thinly slice onions and add to sliced cucumbers.
- Mix cucumbers and onions well.
- Add salt to vegetables and mix well.
- Cover cucumber and onion mix with a plate, and place a heavy weight on top.
- Allow mix to sit for 30 minutes.
- After the 30 minutes, drain liquid from vegetable mix for approximately 5 minutes.

Preparing the pickling solution:

- Mix vinegar, sugar, and spices.
- Bring solution to a boil.

Making the pickles:

- Mix vegetables and boiled pickling solution.
- Bring to a rolling boil.

Bottling the pickles:

- Place bottles and lids in boiling water.
- Remove a mason jar, and fill with the pickles mix using a ladle and a jar funnel, leaving approximately a half inch of air space in the jar.
- Remove a lid and ring from the boiling water, and place on the bottle.
- Repeat until all pickles are in jars.
- If not done already, place trivet in the pot of boiling water.
- Place filled jars in the pot boiling water, keeping a space between them.
- Return water to a rolling boil, and boil for ten (10) minutes.
- Remove jars from water bath using jar lifter.
- Cool jars overnight, optionally in a refrigerator -- not on glass shelves though.
- Store jars in a cool dark place for at least a week before opening.