

British Bread & Butter Pickles, England

Yield: about 3 pints

10 cups sliced trimmed pickling cucumbers
4 medium onions, thinly sliced
1/2 cup pickling or canning salt
3 cups cider vinegar (5%)
2 cups brown sugar
2 tablespoons mustard seeds
1 teaspoon celery seeds
1 teaspoon ground turmeric
1 teaspoon ground ginger

1. In a glass or stainless steel bowl, combine cucumbers, onions and salt. Mix well, cover with cold water and let stand at room temperature for 2 hours. Transfer to a colander placed over a sink, rinse with cool running water and drain thoroughly.
2. In a large stainless steel pan, combine vinegar, brown sugar, mustard seeds, celery seeds, turmeric, and ground ginger. Bring to a boil over medium-high heat, stirring to dissolve sugar. Stir in vegetables and return to a boil.
3. Pack vegetables into hot jars to within a generous 1/2 inch of top of jar. Ladle hot pickling liquid into jar to cover vegetables, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot pickling liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: Ball Blue Book Guide to Preserving, 2012