Bread & Butter Pickles
For Every 2 quarts:

- Wash 3 ½ lbs. pickling cucumbers (about 14 small to medium)

- 2 ½ cups vinegar (5% acidity)

- 2 ½ cups sugar

- 1/4 cup Ball Bread & Butter Pickle Mix
• Slice ends off cucumbers and discard.

• Slice cucumbers into ½” slices.

• Combine vinegar, sugar, and pickle mix in medium saucepan.
• Combine vinegar, sugar, and pickle mix in medium saucepan.

• Bring to boil
The “Enjoy Now” Method

(Refrigerate up to Three Months)
ENJOY NOW Method

• Pour hot pickling liquid over cucumber slices in a large bowl.

• Cool to room temperature, about 30 minutes.
ENJOY NOW Method

- Pack cucumbers into jars.
- Ladle pickling liquid over cucumbers.
- Place lids & bands on jars.
- Place in refrigerator and let stand for 3 weeks before enjoying.
The “Fresh Preserve” Method

(Store up to One Year)
Fresh Preserve Method

- Wash lids and bands in warm, soapy water.
- Prepare boiling water canner.
- Check jar rims for chips or divots, gliding your finger across.
- Heat jars in simmering water *(do not boil)*.
Fresh Preserve Method

• Pack slices into hot jars, leaving ½” headspace.

• Ladle hot pickling liquid over slices, leaving ½” headspace. Easier when using a funnel.

• Remove air bubbles using wooden skewer.

• Wipe rims with wet paper towel or cloth.
Fresh Preserve Method

• Add lids and apply bands, adjusting to fingertip tight.

• Place jar in boiling water canner and repeat until all jars are filled.

• Process for 15 minutes.

• When processing is complete, turn off heat, take off lid and let stand for 5 minutes.
Fresh Preserve Method:

• Remove jars from canner, keeping jars upright.

• Place jars on towel and leave undisturbed for 12-24 hours.

• Check lids for seal; should not flex when center is pressed.

• Allow pickles to stand for 4-6 weeks before enjoying.