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# Bread and Butter Pickles

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*Compliments of the Simcoe County Museum*



## **Ingredients:**

7 cups thinly sliced cucumbers  
1 cup thinly sliced onion  
1 cup thinly sliced green pepper

1 tbsp pickling salt  
1 tbsp celery salt  
2 cups sugar  
1 cup vinegar

## **Directions:**

Mix the vegetables together in a large bowl. In a separate bowl mix together pickling salt, celery salt, sugar and vinegar. Pour over the vegetables and stir well. Pack into jars, seal with a tight fitting lid and refrigerate. These pickles will keep in the fridge for several months but you can start to enjoy them after just one week.

This recipe yields 6 - 7 pints (3.3L).