**Bread and Butter Pickles**

**Yield:** 5-pint Jars

**Equipment:**

5 - Pint Canning Jars

1 - 16 qt Canning Pot

1 - Jar Lifter

1 - Chef Knife

1 - Cutting Board

1 - Measuring Spoon and Cup Set

1 - Large Bowl

**Ingredients:**

2 1/2 pounds Kirby Cucumbers

1 pounds Yellow Onions, thinly sliced

1/4 cup Kosher Salt

1 1/4 cup White Distilled Vinegar

1 1/4 cup Apple Cider Vinegar

2 1/4 cup Sugar

1 tablespoon Mustard Seeds

1 teaspoon Crushed Red Pepper

3/4 teaspoon Celery Seeds

1 each Cinnamon Stick

6 each Allspice Berries

6 each Cloves

1/2 teaspoon Turmeric

**Instructions:**

1. Prep the cucumbers. Carefully rinse the cucumbers. Slice cucumbers 1/4 inch thick and place in a large bowl.
2. Toss sliced cucumbers and onions with salt and cover with ice. Chill 4 hours, rinse and drain.
3. Sterilize jars.
4. Boil vinegar, sugar, and spices. Add the cucumbers and onions and bring to a boil again. Transfer to jars.
5. Seal properly.