



Symbiosis Ranch Recipes

Bread and Butter Canned Pickles

12 unpeeled medium sized cucumbers

6 onions

1/3 c. salt

Ice cubes

1 qt. vinegar (add a little water)

2 c. sugar

1 t. mustard seed

1 t. turmeric

1 t. celery seed

1/2 t. black pepper

Salt cucumbers and onions together, layer w/ice chips, finishing w/ layer of ice on top. Let stand 3 hours, or overnight in a cool place. Drain. Boil vinegar, water, sugar and spices together 10 mins, then add the drained cucumbers and onions, small batches at a time, and heat just to boiling. Seal in sterilized jars, makes 6 pints. Note from Grandma: the one minute cooking time keeps them crisp/green. The salt at the beginning also makes them crisp! Wait 1 month before eating.