

Pickle Chips

(Bread and Butter Style)

Yield: approximately 15 to 20 pint jars

Ingredients

Vegetables

- 40 medium cucumbers, sliced 1/4 inch thick
- 7 large onions, thinly sliced
- 1/2 cup pickling salt per gallon water (for brine soak)

Pickling Syrup

- 4 cups white vinegar
- 2 cups water
- 1 1/2 cups sugar
- 2 tsp celery seed
- 2 tsp mustard seed
- 1 tsp ground ginger

Instructions

1. Slice cucumbers 1/4 inch thick and onions thinly.
2. Place cucumbers and onions in a large bowl or crock. Cover with cold salt water (1/2 cup pickling salt per gallon water). Let stand 4 hours.
3. Drain cucumbers and onions thoroughly. Rinse briefly and drain again.
4. Combine vinegar, water, sugar, celery seed, mustard seed, and ground ginger in a large pot. Bring to a boil and boil together 3 minutes.
5. Add drained cucumbers and onions to the hot brine. Heat through until just beginning to simmer - do not boil.
6. Pack cucumbers and onions into sterilized jars.
7. Pour hot brine over vegetables, filling to within 1/4 inch of rim.
8. Seal jars while hot. Process in a boiling water bath according to current canning guidelines.

Chips

40 cucumbers 2 large mugs
stand in salt water 4 hrs ^{drain}

4C white vinegar 2C. water
1 $\frac{1}{2}$ C sugar 2 tsp celery seed
2 tsp mustard seed
1 tsp ground ginger boil 3 min
together

