

Cucumber Pickle

2 cups Vinegar

1 cup water

½ cup Sugar

Pickling Spice

Soak Cukes overnight in salt water. Rinse off. Slice after rinsing pack in sterilized jars. Let above mixture (Vinegar, water, sugar, pickling spice) come to a boil. Let mixture boil about 5 minutes. Pour over cukes while boiling, and seal.

[**Home**](#)

Bread and Butter Cucumber Pickle

1 qt. vinegar
3 tbsp. salt
1 gal sliced Cucumbers

Let stand three hours. Put vinegar vessel. Add:

2 cups sugar
1 tsp. white mustard seed
1 tsp. celery seed

Let come to a boil. Pack into hot sterilized jars and seal.

This recipe also calls for 1 tsp. of turmeric and 1 tsp of ginger. But Granny doesn't use them she doesn't like ginger and turmeric turns everything yellow, doesn't look appetizing.

How you slice pickle depends upon size of the cucumbers. If they are little small midget size they can be whole. If normal eating size slice in chip format (looks like quarter, or a 50 cent piece), if a little large slice in half lengthwise, then in half again (4 lengthwise pieces).

[**Home**](#)