

## **Bread and Butter Pickles**

30 medium-sized cucumbers, (1 gallon, sliced)	5 cups sugar
8 medium-sized onions	5 cups vinegar
2 large red or green peppers	2 tablespoons mustard seed
½ cup salt	1 teaspoon turmeric
	1 teaspoon whole cloves

Slice cucumbers in thin rings. Do not pare.

Slice onion in thin rings.

Cut peppers in fine strips.

Dissolve salt in ice water and pour over sliced vegetables.

Let stand 3 hours and drain.

Combine vinegar, sugar and spices and bring to a boil. Add drained vegetables and heat to boiling point. Do not boil. Pack into sterilized jars and seal.

Note: It is possible to make a double batch of pickles with one batch of syrup.

**Pickled Beets:** Same as Bread and Butter Pickles except no peppers. Soak in salt 1 hour. Plenty for 4½ cups vegetables, 3 cups vinegar, 3 cups sugar, usual amount of spices. Process 10 minutes.

## **Tomato Juice Cocktail**

1 peck ripe tomatoes	½ teaspoon pepper
6 onions	1 cup sugar
3 peppers	¼ cup salt
1 stalk celery	

Cut vegetables in uniform size. Cook until all are soft. Strain and boil the liquid ½ hour. Seal in quart or pint jars.