

**Maggie's Bread and Butter Pickles** By Rhonda Fredricks on Friday, August 2, 2013 at 3:22pm

My Mamaw had some wonderful Amish neighbors for many years. She shared the following recipe with me shortly before she passed. She had learned it from the Amish wife with whom she was good friends.

30 medium-sized cucumbers (1 gal. sliced)  
8 medium-sized onions  
2 large red bell peppers  
1/2 cup of salt  
5 cups of sugar  
5 cups of white vinegar  
2 Tbsp. mustard seed  
1 tsp. tumeric  
1 tsp. whole cloves

Slice cucumbers into thin rings, do not pare. Slice onions into thin rings. Cut peppers in fine 2' strips.

Dissolve salt into ice water and pour over the sliced vegetables. Let stand for 3 hours, then drain.

Combine vinegar, sugar, and spices and bring to a boil. Add drained vegetables and heat to boiling point. DO NOT LET IT BOIL FOR MORE THAN A MINUTE OR SO. Pack in sterilized jars and seal.