

## **Bread and Butter Pickle**

From 'Farmhouse Cookery' published by Reader's Digest

1.1kg (2.5lbs) cucumbers  
450g (1lb) onions  
50g (2oz) salt  
600ml (1pt) white vinegar  
175g (6oz) white sugar  
2 tsp mustard seeds  
3 cloves  
1 tsp turmeric

Slice cucumbers (unpeeled) and onions very thinly. Spread slices over about three large plates. Sprinkle over salt. Leave for 3 hours for the salt to bring out moisture. Rinse well and drain thoroughly.

Put in large pan with vinegar, spices and sugar.

Heat gently, stirring occasionally until sugar dissolves.

Once boiling point is reached remove from heat.

Pack into hot jars making sure vinegar just covers cucumber and onions. Seal at once.

Keep for 6-8 weeks in dark place