



*Pickling + Relishes*

## Bread and Butter Pickles

Ball® Bread and Butter Pickles are the perfect condiment. With a classic crisp taste that uses Ball® Bread & Butter Pickle Mix, this recipe is simple, but impressive! These sweet and tangy sliced bread and butter pickles are full of flavor, making this one a family favorite!



**Makes:** about 2 quart jars (32 oz)



**Prep:** 30 Minutes  
**Processing Time:** 15 Minutes

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## INGREDIENTS

**For every 2 quarts of pickles:**

3 1/2 lbs pickling cucumbers (about 14 small to medium)

2 1/2 cups vinegar (5% acidity)

2 1/2 cups sugar

1/4 cup Ball® Bread & Butter Pickle Mix

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## DIRECTIONS

## FIRST, LET'S PREP!

- 1 Slice ends off cucumbers, then cut into ½ inch slices.
- 2 Combine vinegar, sugar, and Ball® Bread & Butter Pickle Mix in a medium saucepan and bring to a boil.
- 3 Pack based on your preference of the options listed below.

## NEXT, TIME TO COOK!

- 4 Option 1: **Enjoy now (refrigerate up to 3 months)**. First pour hot pickling liquid over cucumber slices in a large bowl. Cool to room temperature, about 30 minutes. Next pack cucumber slices into jars. Ladle pickling liquid over cucumbers, and then place lids & bands on jars. Refrigerate pickles. For best flavor, allow pickles to stand in refrigerator for 3 weeks.
- 5 Option 2: **Fresh preserve (store up to 1 year)**. Prepare boiling water canner. Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water and set aside with bands. Pack slices into a hot jar, leaving a ½ inch headspace. Ladle hot pickling liquid over slices leaving ½ inch headspace. Remove air bubbles, wipe rims and center lids on jars. Apply bands and adjust to fingertip tight. Place jar in boiling water canner and repeat until all jars are filled. Process jars 15 minutes, adjusting for altitude. Turn off heat, remove lid, let jars stand 5 minutes. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed. For best flavor, allow pickles to stand for 4-6 weeks.

\*Increase processing time: 5 minutes for 1,001 to 3,000 ft; 10 minutes for 3,001 to 6,000 ft; 15 minutes for 6,001 to 8,000 ft; 20 minutes for 8,001 to 10,000 ft.



### DID YOU KNOW?

To guarantee the most delicious preserved foods, always begin with the best-quality produce at its peak of ripeness.

## HAPPY CANNING!