

Heritage Recipes

You can share old family recipes and traditions

Refrigerator Bread and Butter Pickles

From Nancy

In loving memory of Louvenia Jane Cryer Burroughs

Born 1908 Beauregard Parish, Louisiana

Died 1998 Crestview, Florida

I've had many, many hugs in my life, but hers were something special. When this woman wrapped those great big arms around you and squeezed, you just KNEW you were loved. These are her old-fashioned refrigerator bread and butter pickles.

Submitted by her great-granddaughter, Nancy

Refrigerator Bread and Butter Pickles

Pickling cucumbers to fill a gallon jar

3 onions sliced

4 cups sugar

4 cups vinegar

1/3 cup plain salt

1 1/2 tsp each turmeric, mustard seed and celery seed

Combine sugar and vinegar in small saucepan over low heat to dissolve sugar. Add spices. Pack sliced cucumbers and onions in jar very tight, add liquid and spices, seal and refrigerate.

These bread and butter pickles are a wonderful little side dish to set out with just about any meal, but our first love will always be adding them to sandwiches.

Note: The refrigerator pickles don't need to marinate very long at all before they're ready to eat, usually just 24 hours or so. As to how long they keep ... I'd say "the same as any other pickles in your refrigerator." They might become more mushy than crisp if you had them in the frig for a year, but I've never known them to go bad.

Submit Your Favorite Recipes along with their stories to

editor@heritagerecipes.com

www.heritagerecipes.com @