

Refrigerator

BREAD & BUTTER PICKLES

Makes 4 Pints

- 🍃 2 lbs of pickling cucumbers (about 10—3 to 4-inches)
- 🍃 2 cups Mrs. Wages® White Distilled Vinegar (5% acidity)
- 🍃 ½ cup water
- 🍃 1½ cups sugar
- 🍃 1 pouch Mrs. Wages® Bread & Butter Pickles Mix

Pack. Refrigerate. Enjoy.

PREPARE & PROCESS home canning jars and lids according to manufacturer's instructions for sterilized jars. Keep jars hot.

WASH cucumbers and drain. Cut a ¼-inch slice off blossom end and discard. Cut cucumbers into thin slices. **WHOLE CUCUMBERS NOT RECOMMENDED.**

COMBINE Mrs. Wages® White Distilled Vinegar, water, sugar and Mrs. Wages® Bread & Butter Pickles Mix into a large non-reactive saucepan. Do not use aluminum. Bring mixture just to boil over medium heat, stirring constantly until mixture dissolves. Remove from heat.

Pack cucumbers into sterilized hot jars, leaving ½-inch headspace. Evenly divide hot pickling liquid among the packed jars, leaving ½-inch headspace. Unused brine may be stored in a non-reactive container up to 1 week in refrigerator. Remove air bubbles, wipe rim and cap each jar as it is filled. If more liquid is needed for proper headspace, add a mix of 3 parts hot vinegar and 1 part hot water.

Cool jars to room temperature. Keep unopened properly processed product refrigerated and use within 6 months. Once opened, use within 1 week.