

BREAD & BUTTER PICKLES

Makes 32oz / 2 Pints

🍲 1 lb cucumbers (pickling cucumbers preferred, about 4 medium)

CUT off ends of washed cucumbers and discard. Cut cucumbers into spears or slices and pack tightly in clean pint jars or 16 oz containers.

POUR pickling mix directly over cucumbers, leaving ½-inch headspace. Make sure cucumbers are fully covered by mix. Secure the lids.

REFRIGERATE jars immediately. For best results, keep refrigerated for at least 8 hours before consuming. Keep refrigerated. Consume within 1 week.