



Gammy's House Recipes

www.GammysHouse.com

Freezer/Refrigerator Bread & Butter Pickles

4 Cups of Sugar
4 Cups of Vinegar
1/3 Cup of Kosher Salt
1 tsp of Celery Seed
1 tsp of Mustard Seed
1 tsp of Turmeric
1 Gal Pickles sliced = 4 Quarts (we us Mandolin to slice- goes very quick)
4 Large Onions sliced
Vidalia or Walla Walla Sweet onions

Slice enough pickles & Onion to fill a gallon Glass container. Alternate onion and pickles. Mix sugar and Vinegar etc. separately be sure to stir the sugar until dissolved, before adding and pouring over the pickle and onions. Do not heat or cook. Pour brine over the pickles. Refrigerate for 48 Hours in your glass jar with cover. Stir the pickles after 24 hours to mix well. Place in freezer containers and freeze, and then when frozen use the food vac. Without the food vac, they just wouldn't last as long in the freezer. Will stay crisp in the refrigerator for 4 months or in freezer if vacced indefinitely. Turmeric will turn your plastic bowl yellow. Using the waffle cut on the Mandolin also makes for a much crunchier pickle.