

PRESERVING THE HARVEST

APRIL 2013 TEST KITCHEN ASK SHIRLEY FOOD IN JARS RECIPES SHOP HOME

James Reinneck's White Ribbon Bread and Butter Pickles

Third Place – Mrs. Wages Canning Competition

"I've been canning 25-30 years. I have a passion for cooking. I grow all my own vegetables including my cucumbers. I've used Mrs. Wages before. I like the pickles, they are awesome. Everyone's been wanting my pickles, so the word must be out! This is my first time I've entered the State Fair and won third place in two different competitions."

Yield: Makes 4 pints

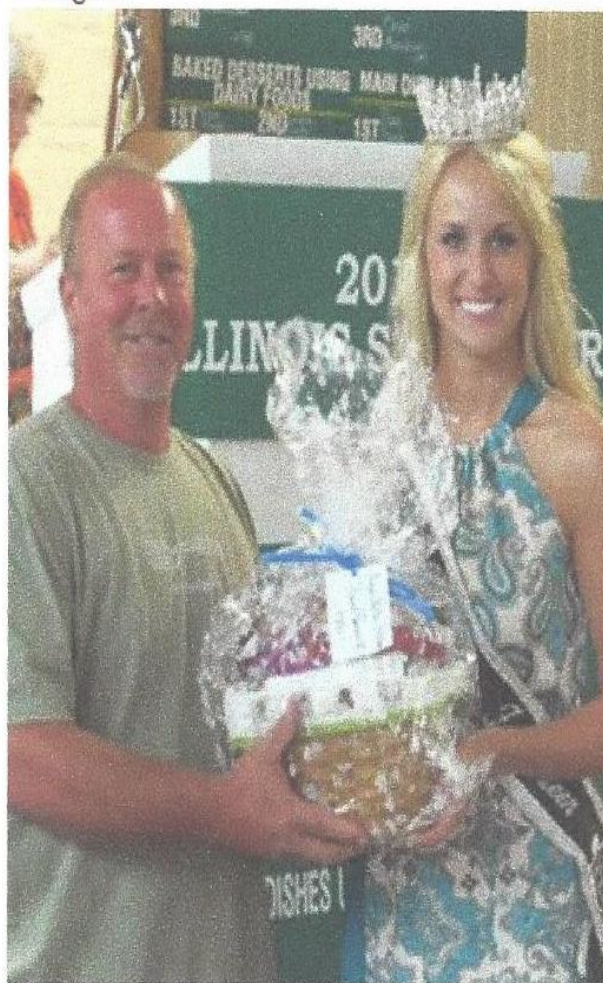
Ingredients:

2 pounds pickling cucumbers (about 10; 3-4 inches)
 2 cups white vinegar (5% acidity)
 1/2 cup water
 1 1/2 cups granulated sugar
 1 pouch [Mrs. Wages® Refrigerator Bread & Butter Pickles Mix](#)

Directions:

Prepare and process canning jars. Wash cucumbers and remove blossoms. Cut into thin slices. Combine [Mrs. Wages® Refrigerator Bread & Butter Pickles Mix](#), vinegar, water and sugar. Bring to just boil over medium heat, stirring constantly until mixture dissolves.

Pack cucumbers into sterilized jars, leaving 1/2 inch headspace. Evenly divide liquid among packed jars leaving 1/2 inch of headspace. Use hot water bath processing: 20 minutes for pints and 30 minutes for quarts. Cool, label and store.



James Reinneck, Mascoutah, IL, wins Third Place and a Mrs. Wages Gift Basket from Illinois County Fair Queen Brittani Schisler for his bread and butter pickles.

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