

# Rosie's Bread and Butter Pickles

Rosalie and Harry Espe's Recipe from Owego, NY

25 Cucumbers (dill pickle size)

1 Quart of Onions

2 Red Peppers (sweet)

Slice Cucumbers 1/4 inch thick, cover with 1 1/4 cup of salt and water. Let stand 3 or 4 hours. Drain.

Make a Syrup of:

1 Quart of Vinegar

3 Heaping Cups of White Sugar

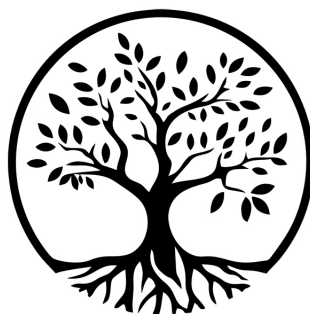
1 1/2 Tablespoon Mustard Seed

1 Tablespoon Tumeric

2 Tablespoon Celery Seed

Cook Cucumber, Onions and Peppers in Syrup until tender.

Remove from heat and cool then bottle.



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