

John's & Lisa's Bread & Butter Pickles

John & Lisa Smigel

22 Dec 2025 V1

- 1.a Cut cucumbers with crinkle slicer (~10 minutes)
- 1.b Fill steamer with 3 quarts water. Put jars into a pan with water and heat to just below boiling. Boil Ingredients (vinegar, sugar, spice) in large pot with orange flowers
2. Add sliced cucumbers and bring to a full boil (~20-25 minutes)
3. Boil cucumber for 4 minutes. Start heating steamer (burner on high)
4. Fill jars leaving ½" headspace using special funnel. Run knife around edge to remove bubbles and wipe rims. Add pickle crisp (~15 minutes)
5. Put jars in steamer and watch for needle to reach safe zone (maximum needle position just past white dot) (~10 minutes)
6. Steam (boil) for 15 minutes, turn off heat, leave with cover on for 5 minutes.

Ingredients

	4 ½ lbs cucumbers (72oz)	5 ¼ lbs cucumbers (84 oz)
~ Number of cucumbers	12	14
Vinegar (cups)	3 ¼	3 ¾
Sugar (cups)	3 ¼	3 ¾
Pickling Spices (cups)	1/3	4/10
Pickle Crisp	¼ tsp/quart, 1/8 tsp/half quart	
Quarts Made	3 ½	4
Extra Liquid or Cucumber	None	1-2 tbsp liquid, no extra cucumbers (try 5 ½ lbs)

- Takes about 1 ½ hours to make
- Wait at least 4-6 weeks before tasting











1/2 PINT

CUP

8oz

1 CUP

3/4

1/2 CUP

1/4

250ml

200

150

100

50

CUP















