

Canned Bread & Butter Pickles



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 3-1/2 lbs. pickling cucumbers (about 15 small to medium)
- 2-1/2 cups vinegar (5% acidity)
- 2-1/2 cups sugar
- 1/4 cup Bread & Butter Pickle Mix
- Onions (preference)

Directions:

1. Slice ends off cucumbers, then cut into 1/2 inch slices.
2. Combine vinegar, sugar, and Bread & Butter Pickle Mix in a medium saucepan and bring to a boil.
3. Pack based on your preference of the options above.

4. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
5. Place liner pot in canner.
6. Place canning rack in bottom of the liner pot.
7. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
8. Press WB/Steam button on the control panel.
9. Press the **TIME (+)** to set time for 10 minutes (pints) or 20 minutes (quarts).
10. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
11. Press **Start** button (DO NOT press Pressure Cook)
12. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
13. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.