



Bread and Butter Pickles

BAH Note: Be sure you use whole mustard seed and celery seed. Without going in to the sad details of how I know, the ground versions of the spices don't work as an even swap. These pickles are not meant to be shelf stable. They need to be refrigerated.

- 1 1/2 - 2 pounds cucumbers, sliced
- 1 tablespoon kosher salt
- 1 onion, thinly sliced
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 1 cup white vinegar
- 1/2 cup apple cider vinegar
- 1 1/2 teaspoon mustard seed
- 1/2 teaspoon celery seed
- 1/8 teaspoon ground turmeric

Combine the sliced cucumbers and salt in a bowl and let them sit for 30 minutes. Transfer the cucumbers to a colander, rinse well, and then spoon into a bowl or jar along with the onions.

Combine the remaining ingredients in a small saucepan and cook over medium heat until the sugar dissolves and the brine comes to a nice simmer.

Carefully pour the hot brine over the cucumbers and onion. Allow the mixture to cool slightly and then cover and refrigerate. Give them a day or two and then enjoy them while they last.

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