

BREAD N BUTTER PICKLES

INGREDIENTS

3 lbs pickling cucumbers, (flower ends trimmed), sliced 1/4 inch thick
1 onion, quartered and sliced thin
1 red pepper, stemmed, seeded, and cut into 1 1/2-inch matchsticks
2 tbsp. kosher salt
3 cups apple cider vinegar
2 cups sugar
1 cup water
1 tbsp. yellow mustard seeds
3/4 tsp. ground turmeric
1/2 tsp. celery seeds
1/4 tsp. ground cloves

INSTRUCTIONS

Toss cucumbers, onion, and bell pepper with salt in large bowl and refrigerate for 3 hours. Drain vegetables (do not rinse), then pat dry with paper towels.

Bring vinegar, sugar, water, mustard seeds, turmeric, celery seeds, and cloves to boil in large saucepan over medium-high heat; cover and remove from heat.

Pack jars tightly with vegetables. Return brine to brief boil. Using funnel and ladle, pour hot brine over cucumbers to cover, distributing spices evenly leaving 1/2 inch headspace. Slide wooden skewer along inside of jar, pressing slightly on veg to remove air bubbles; add brine as needed.

Let jars cool to room temperature, cover with lids, and refrigerate for 1 day before serving. Keep refrigerated for up to 3 months.

For long-term storage follow the water bath canning guide.