

Sweet & Spicy / Bread & Butter Pickles

Ingredients for about 2 pints:

2 lbs pickling or other firm, little cucumbers

2 or 3 red jalapeno or similar pepper, sliced

1/2 yellow onion, sliced

4 tbsp kosher salt

2 cups sugar

2 cups white distilled vinegar

1/4 cup water

1 tbsp mustard seeds

1 teaspoon celery seeds

1/8 tsp ground cloves

1/2 teaspoon turmeric

2 tsp black peppercorns

3 cloves garlic, sliced

Combine cucumbers, onion and peppers in a bowl, add kosher salt and mix thoroughly. Cover the bowl and refrigerate 2 to 4 hours, stirring occasionally. Rinse cucumbers under cold water until all salt is washed away then drain.

Add vinegar, sugar, water, garlic, mustard seed, celery seed, peppercorns, turmeric, and cloves to a saucepan and bring to a simmer. Add the cucumber mixture and heat until begins to boil slightly, remove from heat and cool. Once room temperature, transfer into jars and store in the refrigerator.

Based on Chef John's Bread and Butter Pickles – See Original Recipe Here: