

# 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.

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