

# 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: