

# Bread & Butter Pickles

Makes about 5 Cups

## INGREDIENTS:

- 6 Cups thinly sliced (about ¼-inch) pickling (Kirby) Cucumbers
- 3 Tablespoons Kosher Salt
- 1/2 Cup thinly sliced Sweet Onion
- 2 Cup Granulated Sugar
- 2 Cup White Vinegar
- 1/2 Cup Apple Cider Vinegar
- 1/2 Cup Brown Sugar
- 3 teaspoons Mustard Seeds
- 1 teaspoon Celery Seeds
- 1/4 teaspoon ground Turmeric

Recipe & Photo by Plant Punk Kitchen



## INSTRUCTIONS:

1. Combine cucumbers and salt in a large, shallow bowl; cover and chill 1½ hours.
2. Rinse thoroughly under cold water. Drain well, and return cucumbers to a bowl. Toss onion with the cucumbers.
3. Combine the granulated sugar, white vinegar, apple cider vinegar, brown sugar, mustard seeds, celery seeds and ground turmeric in a medium saucepan; bring to a simmer over medium heat, stirring until the sugar dissolves.
4. Pour the hot vinegar mixture over cucumber mixture; let stand at room temperature 1 hour. Cover and refrigerate 24 hours. Store in an airtight container in refrigerator up to 2 weeks.