

## Bread and Butter Pickles 1

### Ingredients

- 1 1/3 cups white sugar
  - 2 tablespoons salt
  - 1 cup white vinegar
  - 6 cups peeled and sliced cucumbers
  - 2 cups sliced onion
- 1. Stir sugar, salt, and vinegar together in a plastic container with a lid until sugar is mostly dissolved. Place cucumbers and onion in the vinegar solution; stir to coat. Cover container and refrigerate for at least 2 days, stirring occasionally.

## Bread and Butter Pickles 2

### Ingredients

- 6 cups thinly sliced pickling cucumbers (about 2 pounds)
- 2 cups thinly sliced onion
- 1 1/2 cups white vinegar
- 3/4 cup sugar
- 3/4 teaspoon salt
- 1/2 teaspoon mustard seeds
- 1/2 teaspoon celery seeds
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon crushed red pepper
- 1/4 teaspoon freshly ground black pepper
- 4 garlic cloves, thinly sliced

### Preparation

Place 3 cups cucumber in a medium glass bowl; top with 1 cup onion. Repeat procedure with the remaining 3 cups cucumber and remaining 1 cup onion.

Combine vinegar and remaining ingredients in a small saucepan; stir well. Bring to a boil; cook 1 minute. Pour over cucumber mixture; let cool. Cover and chill at least 4 days.

Note: Pickles may be stored in the refrigerator for up to one month.

## Sweet Refrigerator Pickles

*Yield: 1 quart*

3 cups sliced cucumbers  
1 cup sliced onions  
1 clove garlic, peeled and sliced (optional)  
1 tablespoon pickling salt, sea salt, or kosher salt  
1 cup cider vinegar  
1  $\frac{3}{4}$  cup white sugar or  $\frac{7}{8}$  cup honey to taste  
1 tablespoon whole mustard seeds  
1 teaspoon ground turmeric  
 $\frac{1}{2}$  teaspoon celery seed  
2 cloves, whole

1. Prepare jar and veggies as for dill pickles. Combine the remaining ingredients in a [stainless steel saucepan](#), bring them to a boil, and simmer until the sugar or honey is dissolved.
2. Put the veggies into the jar and pour the vinegar mixture over them, stirring to make sure all veggies come in contact with it. Cover and refrigerate.

### Reuse Refrigerator Pickle Juice

Last, but not least: After you chase down the last (homemade or store-bought) pickle in the jar, STOP—don't dump that juice! It's all ready and waiting (and in a jar already, no less) for another batch of refrigerator pickles. Just slice or chop up fresh veggies and drop them into the jar. The pickle juice should completely cover the veggies. If it doesn't, take out some of the veggies or add a bit of vinegar, and shake. Screw on the lid and put it back in the fridge. Let the juice soak for a few days, and continue to reload the jar as long as the pickles' flavor continues to please you.