



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Spicy Bread and Butter Pickles**

Makes 5 pints

2 1/2 lbs pickling cucumbers, 1/4 " slices  
1 pound yellow onions, thinly sliced  
1/4 cup pickling salt  
1 1/4 cup white vinegar  
1 cup apple cider vinegar  
2 1/4 cups sugar  
1 tablespoon pickling spice  
1 teaspoon crushed red pepper flakes  
3/4 teaspoon celery seeds  
1/2 teaspoon turmeric

Rinse the cucumbers, scrubbing away any dirt that may have stuck to the ribs. Slice off ends and discard.  
Slice the cucumbers in 1/4-inch thick slices, place in a large bowl.  
Add the sliced onions and pickling salt. Stir well.  
Cover with a clean tea towel then add a couple of inches of ice.  
Place in refrigerator and chill for 4 hours.  
Discard ice. Rinse the cucumber and onion slices thoroughly, drain for twenty minutes

Follow manufacturer's instructions to sterilize your jars and lids.

In a deep pot, combine the vinegars, sugar, and all of the spices - bring to a boil. Stir to dissolve the sugar then add the sliced cucumbers and onions - bring back to a boil.  
As soon as the sugar vinegar solution begins to boil, start packing your sterilized jars.  
Pack to a one inch from the rim with the pickles.  
Pour the hot vinegar over the pickles to a 1/2 inch from the rim.  
Place a sterilized lid on the jar.

**THE LOVE:** Make sure the rims of your jars are clean to ensure the bottles seal properly. Let your pickles cool to room temperature. As they do, you should hear a popping sound as the lids seal. If a lid doesn't properly seal, store the jar in the fridge.