

Chef John39s Bread and Butter Pickles

Savannah · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 20 mins

Description

At the end of summer during the Great Depression the excess cucumber crop was sliced salted pickled and put up in jars for the cold lean months ahead I can just imagine what a treat it was to fill a sandwich with these sweet crunchy coins bread and butter pickles as they came to be known Im sure it was a wonderful break from what must have been a fairly flavorless existence For longer storage you can process the pickles in canning jars in a boiling water canner

Ingredients

- - 2 pounds pickling cucumbers
- sliced - ½ yellow onion
- sliced - 2 red jalapeno peppers
- thinly sliced into rings - 3 tablespoons kosher salt - 2 cups distilled white vinegar - 2 cups white sugar - ¼ cup water - 2 cloves garlic
- sliced - 1 tablespoon mustard seed - 1 teaspoon celery seeds - 1 teaspoon whole black peppercorns - ½ teaspoon ground turmeric - ? teaspoon ground cloves

Instructions

1. Combine cucumbers
2. onion
3. and peppers in a bowl; pour kosher salt over the top and stir to coat completely. Cover the bowl with plastic wrap and refrigerate
4. stirring occasionally
5. 2 to 4 hours. Rinse cucumber mixture in a colander under cold water until all salt is washed away
6. 3 to 4 minutes. Drain. Stir vinegar
7. sugar
8. water
9. garlic
10. mustard seed
11. celery seed
12. peppercorns
13. turmeric
14. and ground cloves together in a saucepan; bring to a simmer and cook until brine flavors combine
15. about 2 minutes. Add cucumber mixture to brine; heat until almost boiling
16. remove from heat
17. and cool completely. Transfer to jars and store in the refrigerator. Chef John Nutrition: The nutrition data for this recipe includes the full amount of salt. The actual amount of salt consumed will vary.