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Dawley Farm Village  
at the Roundabout  
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### Spicy Refrigerator Bread and Butter Pickles

Makes (3) 12-oz. jars

Nothing quite compares to the fresh crunch of a homemade pickle! These sweet, tangy, bread-and-butter pickles need only one night in the refrigerator before they can be happily snacked upon. Add the crispy, green pickles to anything from hamburgers, to salads, or charcuterie boards.

#### **Pickle Ingredients and Supplies:**

1-1/2 pounds pickling cucumbers  
2 tablespoons Kosher salt  
1 yellow onion, sliced  
(3) 12-oz glass canning jars with sealing lids

#### **Brine Ingredients:**

1-1/4 cups granulated sugar  
1 cup white vinegar  
1/2 cup apple cider vinegar  
2 tablespoons mustard seeds  
1 teaspoon celery seeds  
1/2 teaspoon turmeric  
1/2 teaspoon whole black peppercorns  
1/2 teaspoon crushed red pepper flakes  
1 teaspoon whole cloves  
2 cloves garlic, sliced  
Dill sprigs

#### **Directions:**

1. Wash and sterilize the jars using boiling water.
2. Use a vegetable brush to scrub the cucumbers in hot water, rinsing off any dirt.
3. On a large cutting board, use a chef's knife or a crinkle cut slicer to cut the cucumbers into 1/4" slices. Slice the yellow onion in half, then thinly, pole to pole.
4. In a large mixing bowl, toss the cucumbers with salt and the sliced yellow onion. Place the salted cucumbers and onions in the refrigerator. Refrigerate for 1-1/2 hours.
5. Remove the cucumbers and onion from the refrigerator and place in a colander and thoroughly rinse off the salt with cold water.
6. Evenly distribute the cucumber and onion slices into the prepared jars and set aside.
7. Prepare the brine by combining the white sugar, white vinegar, apple cider vinegar, mustard seeds, celery seeds, turmeric, peppercorns, crushed red pepper, whole cloves, and garlic in a medium saucepan. Over medium heat, bring the brine to a simmer until the sugar completely dissolves.
8. Pour the hot brine over the pickles and onions that were previously placed in the jars. Stir to incorporate. Add the fresh dill to the top of the pickles. Let the mixture stand at room temperature for 1 hour to cool, then add the lids and refrigerate for 24 hours before enjoying! These pickles are good in the refrigerator for up to 2 weeks.