

sweet-pickle-recipe

3 pounds (1365g) crisp cucumbers, sliced 1/4-inch thick
1/2 medium onion, thinly sliced
1/4 cup (60g) kosher or sea salt
2 cups (480ml) white vinegar
1/2 cup (120ml) water
1 cup (200g) sugar
2 tablespoons (20g) mustard seeds
1 teaspoon (2g) celery seeds
1 teaspoon (3g) turmeric

Directions:

1. Place the cucumbers and onions in a colander resting in a large bowl or in the sink. Toss with the salt and let stand for 1-2 hours (the cucumbers will release a lot of water during salting).
2. Rinse the cucumbers and onions and then place in a single layer on a couple of sheet pans lined with paper towels. Cover with another layer of paper towels and let dry overnight.
3. The next day, combine the vinegar, water, sugar, mustard seeds, celery seeds, and turmeric in a large saucepan. Heat to a boil.
4. Fill your sterilized canning jars with the cucumbers and onions, leaving about 1/2-inch space from the top of the jars. Pour the vinegar mixture over the cucumbers and onions to fill the jars. Seal the jars according to manufacturer's instructions.
5. Store in the refrigerator and allow to sit for several days before opening to allow the flavors to fully develop. Best served chilled.