

SWEET PICKLES

Have an abundance of fresh cucumbers? No problem. Pickle them!

By Corporate Chef Kurt Kwaitkowski

Featured Food: cucumbers

Yield: makes 3 cups

Ingredients

1 lb. (four 6-in.) cucumbers, sliced ¼-½ inch thick	¼ c. honey
½ c. (1 small) sliced onion	1 t. celery seed
¾ c. apple cider vinegar	¾ c. white vinegar
1 t. kosher salt	1 t. whole allspice (or ½ t. ground allspice)
½ t. mustard seed	1 t. black peppercorns
½ c. sugar, divided	½ t. turmeric

Preparation

Combine cucumbers, onions, cider vinegar, salt, mustard seed and 2 Tablespoons sugar in a sauce pan and bring to a simmer. Reduce heat to low and let cook for 10 minutes. Drain the mixture into a colander, discarding the liquid. Transfer the solids to a heatproof bowl or quart jar.

Combine 6 Tablespoons sugar, honey, celery seed, white vinegar, allspice, peppercorns and turmeric in sauce pan and bring to a boil. Pour hot mixture over the solids, pressing gently on cucumbers and onions to be sure all are covered by the brine; let container sit at room temperature until cool. Cover and refrigerate 36 to 48 hours before enjoying. Can be eaten after 24 hours, but best with longer pickling time.