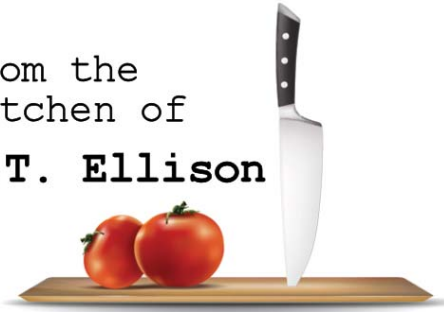


From the  
kitchen of

**J.T. Ellison**



### Ingredients:

- ✓ 2 lbs Kirby cucumbers
- ✓ 2 medium white onions, sliced
- ✓ ¼ cup kosher salt
- ✓ 1 cup sugar
- ✓ 1 cup white vinegar
- ✓ 4 whole cloves
- ✓ 1 tablespoon mustard seeds
- ✓ ½ tablespoon celery seed
- ✓ ¼ teaspoon ground turmeric

## Bread and Butter Pickles

(Makes 2 quarts)

I rarely share recipes that I haven't already tested, but I've been wanting to make pickles and haven't had a chance to spend the appropriate amount of time on them. So I'm stealing a recipe from a friend of mine, Anna Benjamin, who graciously shares her finest on Facebook. I've benefitted from her luscious recipes before (bourbon vanilla extract, anyone?) and I can trust whatever she's put together will be delicious and easy. So, here's Anna's adapted Bread and Butter Pickle Recipe. Which I will be making soon!

### Directions

- Slice the unpeeled cucumbers ¼ inch thick.
- Combine the cucumbers, sliced onions, and salt in a large bowl. Cover with 2" of ice cubes and refrigerate for 3-4 hours, adding more ice as it melts.
- Drain the vegetables in a colander and rinse with cold water.
- In a large pot, combine the sugar, vinegar, and spices. Bring to a gentle simmer over medium heat but DO NOT boil. Simmer for 10 minutes, then add the cucumbers and onions.
- Heat until the mixture returns to a gentle simmer, then immediately remove from heat.
- Cool, then transfer to covered containers and store in the refrigerator for up to a week. (I put them in sterilized glass mason jars while still warm and keep them for as long as they last.)

\*This recipe was originally from Tyler Florence's "Family Meal".

*As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com](http://JTEllison.com).  
Want a wine to go with your recipe? Check out J.T.'s wine blog,  
The Wine Vixen, at [TheWineVixen.com](http://TheWineVixen.com).*

