

Easy Zesty Bread and Butter Chunks

Makes about four pint jars or 2 quart jars

¼ cup pickling spice
6 cups sliced, trimmed pickling cucumbers
1 onion, peeled and sliced
3 cups white vinegar
⅔ cup granulated sugar
2 T. canning or pickling salt
1 T. prepared horseradish
1 T. celery seeds
1 T. Pickle Crisp
2 tsp. ground ginger
1 tsp. ground turmeric

1. Tie pickling spice in a square of cheesecloth, creating a spice bag. Set aside.
2. In a large glass or stainless steel bowl, combine cucumbers and onion.
3. In a medium stainless steel saucepan, combine vinegar, sugar, salt, horseradish, celery seeds, Pickle Crisp, ginger, turmeric and reserved spice bag. Bring mixture to a boil over medium-high heat. Reduce heat, cover and boil gently for 5 min.
4. Pour pickling liquid over cucumber mixture. Cover with waxed paper and set aside until cooled to room temperature, about 30 minutes. Discard spice bag.
5. Pack cucumbers and onions into jars to within a generous ½ inch of top. Ladle pickling liquid into jar to cover vegetables, leaving ½ inch headspace. Apply lids. Refrigerate for at least 24 hours before serving. For best results, allow cucumbers to marinate in refrigerator for at least 2 weeks and use within 3 months.

Ball Complete Book of Home Food Preservation (2012) Jarden Corporation.

