

## Refrigerator Bread and Butter Pickles



- 5.5 cups sliced pickling cucumbers (about 1 1/2 pounds)
- 1.5 tablespoons kosher salt
- 1 cup thinly sliced sweet onion (I used regular)
- 1 cup granulated white sugar
- 1/4 cup packed light brown sugar
- 1 cup white vinegar
- 1/2 cup apple cider vinegar
- 1.5 teaspoons mustard seeds
- 1/2 teaspoon celery seeds (or 1/8 teaspoon celery salt, in a pinch)
- 1/8 teaspoon ground turmeric

Combine cucumbers and salt in a bowl. Cover and chill 1.5 hours. Rinse cucumbers in a colander, to remove salt. Drain well. Return cucumbers to the bowl along with sliced onion.

Combine sugars, vinegars, seeds and turmeric in a medium saucepan. Bring to a simmer, stirring until sugar dissolves. Pour over cucumbers and onions. Let sit at room temperature for one hour. Cover and refrigerate for 24 hours and up to 2 weeks.

Makes approximately: 4 cups pickles

From: [KitchenSimplicity.com](http://KitchenSimplicity.com)