

Bread and Butter Pickles

Sweet, tangy refrigerator pickles that turn a cucumber glut into jars

DIFFICULTY Easy
COURSE Preserve
CUISINE American



PREP
20 min



COOK
5 min



TOTAL
25 min



SERVES
16



FREEZES WELL
No

01 Ingredients

- 600g cucumbers, thinly sliced
- 1 onion, thinly sliced
- 1 tbsp salt
- 250ml apple cider vinegar
- 150g sugar
- 1 tsp mustard seeds
- ½ tsp ground turmeric
- ½ tsp celery seeds

02 Method

1. Toss the cucumber and onion with the salt in a colander and leave for 1 hour. Rinse and drain well, then pat dry.
2. Combine the vinegar, sugar, mustard seeds, turmeric and celery seeds in a saucepan and stir over medium heat until the sugar dissolves.
3. Bring to the boil, then remove from the heat.
4. Pack the cucumber and onion into clean jars and pour the hot brine over, covering the vegetables completely.
5. Cool to room temperature, seal and refrigerate. Wait at least 24 hours before eating; flavour peaks after 3 days.

04 Common mistakes

- **Skipping the salting step** — it draws out water and keeps the slices crisp.
- **Using soft or overripe cucumbers** — they turn mushy in the brine.
- **Cooking the cucumbers in the brine** — only pour it over hot; boiling them makes them soft.
- **Using unclean jars** — wash the jars in hot soapy water and rinse well to keep the pickles fresh.

03 Notes & substitutions

- Use firm, small cucumbers like Lebanese or pickling types for the crispest result.
- Add a few slices of jalapeno or a pinch of chilli flakes for a spicy version.
- Use white wine vinegar for a lighter, sharper pickle.
- These are refrigerator pickles and are not shelf stable; do not store them in the pantry.
- Great on burgers, sandwiches and cheese platters.

05 Storage & leftovers

FRIDGE	Up to 1 month in sealed jars; keep the slices under the brine.
PANTRY	Not shelf stable - these are refrigerator pickles only.
FREEZER	Not recommended; the slices go soft.