

BOILER HOUSE

TEXAS GRILL & WINE GARDEN

BOILER HOUSE BREAD AND BUTTER PICKLES

makes 1/2 gallon or 3#

Ingredients:

- 3 ½ pounds pickling cucumbers, sliced thin
- ¼ cup pink curing salt
- 4 teaspoons yellow mustard seed
- 1 teaspoon celery seed
- 1 teaspoon red pepper flake
- 2 cups apple cider vinegar
- 2 cups water
- ½ cup sugar
- 1 teaspoon ground turmeric

Instructions:

Coat the cucumbers in pink salt and place in an ice bath for three hours.
Drain and rinse the cucumbers.

For the Brine:

Combine all ingredients but the cucumbers in a large sauce pot
and bring to a boil.

Cool completely.

Arrange cucumbers in two sterilized 1 quart mason jars.
If you do not have mason jars an appropriate Tupperware container will do.

Cover the cucumbers with the prepared brine and secure the lids.

Let the pickles cure in your refrigerator for 3 days before use.

