

## Sweet and Spicy Bread and Butter Jalapeño Pickles - Quick Refrigerator Style

Sweet and Spicy Bread and Butter Jalapeño Pickles



**TIME**  
**60 min**

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**ChefManiac**

### INGREDIENTS

1 ½ cups jalapeños, sliced ¼ inch thick (remove seeds/membranes for less heat)

½ cup onion, thinly sliced

½ cup sugar

½ cup apple cider vinegar

½ teaspoon celery seed

¾ teaspoon salt

Swaps and Additions:

Sweeter or spicier? Adjust the sugar and keep the seeds for more heat.

Tangier flavor: Use white vinegar or mix with apple cider vinegar.

Add-ins: Garlic cloves or mustard seeds add extra punch.

Make it colorful: Mix in some sliced red chili or banana peppers for visual flair.

Instructions:

1. Prep the Veggies:

Slice the jalapeños into ¼-inch rings.

For a milder bite, remove seeds and white membranes.

Thinly slice the onion and combine with jalapeños in a mixing bowl.

2. Make the Brine:

Add sugar, apple cider vinegar, celery seed, and salt to the bowl.

Stir everything thoroughly until coated.

### 3. Marinate:

Let sit at room temperature for about 30-60 minutes, stirring occasionally.

The vegetables will start to release liquid and become submerged in brine.

### 4. Refrigerate:

Transfer to a clean jar or airtight container.

Store in the fridge and allow to marinate for at least 2 days for best flavor.

### Tips for Success:

Use gloves when slicing jalapeños to avoid skin irritation.

Let them sit-the flavor improves significantly after a couple of days.

Double the batch because they disappear fast!

### Serving Suggestions and Pairings:

Grilled cheese or turkey sandwiches

Burgers or sliders

Nachos and tacos

With comfort foods like Easy Turkey Wings or Chicken Enchiladas

On the side with Tomato Skillet with Okra and Sausage for a Southern-inspired meal

## DIRECTIONS

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13. Serving Suggestions and Pairings: Try these pickles on:
  14. Grilled cheese or turkey sandwiches
  15. Burgers or sliders
  16. Nachos and tacos
  17. With comfort foods like : Easy Turkey Wings or Chicken Enchiladas
  18. On the side with : Tomato Skillet with Okra and Sausage for a Southern-inspired meal

19. As a spicy-sweet topping for : Dorito Casserole
20. Storage Tips: Fridge life: Keeps up to 2 weeks refrigerated.
21. Jar size: Use an 8-12 oz jar with a tight-fitting lid.
22. Don't boil: This is a refrigerator pickle, not shelf-stable.
23. More Recipes You'll Love: Explore more flavorful dishes to pair with these pickles:
24. Chicken : Enchiladas - creamy, spicy, and perfect for topping
25. Dorito : Casserole - a cheesy casserole that loves a tangy kick

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/sweet-and-spicy-bread-and-butter-jalapeno-pickles-quick-refrigerator-style/>