

Old-Fashioned Bread and Butter Pickles - Sweet, Tangy & Totally Addictive

Homemade Bread and Butter Pickles: A Classic Tangy-Sweet Treat



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INGREDIENTS

1½ pounds pickling cucumbers, sliced ¼-inch thick
(about 5½ cups)

1½ tablespoons coarse salt

1 cup thinly sliced sweet onion

1 cup granulated sugar

1 cup white vinegar

½ cup apple cider vinegar

¼ cup light brown sugar

1½ teaspoons mustard seeds

½ teaspoon celery seeds

1/8 teaspoon ground turmeric

Ingredient Swaps & Notes:

Cucumbers: Stick to pickling cucumbers (Kirby) for that firm crunch. English or slicing cucumbers can get soft.

Vinegar: Apple cider vinegar adds warmth and depth. You can use all white vinegar, but the mix gives better flavor.

Sugar: You can reduce sugar slightly for a less sweet version, or try using honey for a unique twist.

Add-ins: Want heat? Add a few red pepper flakes. For extra zing, a few garlic cloves are a nice addition.

Instructions:

1. Salt & Chill:

2. Rinse & Drain:

3. Add Onion:

4. Make the Brine:

5. Pickle It:

6. Chill & Store:

Tips for Success:

Thin Slices: Use a mandoline for uniform slices that pickle evenly.

Dry After Rinsing: Excess water can dilute the brine. Pat cucumbers dry after rinsing.

Glass Jars: Use glass containers to avoid odor or staining. Mason jars work beautifully.

Serving Suggestions & Pairings:

Add to a sandwich for a flavor pop-especially next to these Sheet Pan Quesadillas or a stacked burger.

Serve alongside Dorito Casserole for a crunchy contrast.

Top a pulled pork taco or grilled cheese for tangy brightness.

Refresh your palate with a glass of Blueberry Lemonade in between bites.

Storage & Leftovers:

More Recipes You'll Love:

Chicken Enchiladas - cozy and satisfying with a side of crunch.

Peanut Butter Brownies - a sweet finish to a tangy snack session.

DIRECTIONS

1. **Salt & Chill:** Place cucumber slices in a large shallow bowl and sprinkle with salt. Toss gently and refrigerate uncovered for 1½ hours.
2. **Rinse & Drain:** Transfer cucumbers to a colander and rinse under cold water thoroughly. Drain well and return them to the bowl.
3. **Add Onion:** Toss in the sliced sweet onions and mix to combine with the cucumbers.
4. **Make the Brine:** In a saucepan, combine granulated sugar, white vinegar, apple cider vinegar, brown sugar, mustard seeds, celery seeds, and turmeric. Heat over medium and stir until sugar dissolves. Bring to a simmer.
5. **Pickle It:** Pour the hot brine over the cucumber-onion mixture. Let it rest at room temperature for 1 hour.
6. **Chill & Store:** Transfer to an airtight container and refrigerate for at least 24 hours. They'll taste good within a few hours but develop their full flavor overnight. Keeps well for up to 1 month.
7. **Tips for Success:** Thin Slices: Use a mandoline for uniform slices that pickle evenly.
8. **Dry :** After Rinsing: Excess water can dilute the brine. Pat cucumbers dry after rinsing.
9. **Glass :** Jars: Use glass containers to avoid odor or staining. Mason jars work beautifully.
10. **Serving Suggestions & Pairings:** These pickles elevate everything they touch:
11. **Add to a sandwich for a flavor pop-especially next to these Sheet Pan Quesadillas or a stacked burger.**
12. **Serve alongside :** Dorito Casserole for a crunchy contrast.

13. Top a pulled pork taco or grilled cheese for tangy brightness.
14. Refresh your palate with a glass of : Blueberry Lemonade in between bites.
15. Storage & Leftovers: Keep your pickles in a sealed jar or container in the fridge. They're good for up to a month but rarely last that long. Avoid freezing-texture changes aren't kind to cucumbers.
16. More Recipes You'll Love: If you enjoyed this, you might also crave:
17. Chicken : Enchiladas - cozy and satisfying with a side of crunch.
18. Peanut : Butter Brownies - a sweet finish to a tangy snack session.
19. Final Thoughts: Bread and Butter Pickles are a classic for a reason. With just a few ingredients and some simple steps, you'll have a jar full of sweet-tangy-crunchy perfection ready to go. Whether you're a pickle fanatic or just looking to add a flavorful punch to your meals, this recipe is a keeper.
20. Tried it? Let me know how it went in the comments, and don't forget to follow along for more recipes like this!

SWAPS & NOTES

Cucumbers: Stick to pickling cucumbers (Kirby) for that firm crunch.

English or slicing cucumbers can get soft.

Vinegar: Apple cider vinegar adds warmth and depth.

You can use all white vinegar, but the mix gives better flavor.

TIPS FOR SUCCESS

Thin Slices: Use a mandoline for uniform slices that pickle evenly.

Dry After Rinsing: Excess water can dilute the brine.

Glass Jars: Use glass containers to avoid odor or staining.

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

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