

A recipe from
DAD'S COOKBOOK



Rating:



Dad's Icebox Pickles

Adapted from a variety of pickle recipes, especially Alton Brown's of "Good Eats" program

Lots of variations possible here; two are given, Paula's favorite and mine.

Common Ingredients:

- ½ onion, thinly sliced (white for more "kick", yellow for milder flavor)*
- 2 medium pickling cucumbers, thinly sliced*
- 1 cup water*
- 1 cup cider vinegar (real cider preferred, not white vinegar with additives)*

Bread and Butter pickling spices: (Paula Jo's preferred)

- 1½ cup sugar*
- ½ tsp kosher salt*
- ½ tsp mustard seeds*
- ½ tsp turmeric*
- ½ tsp celery seeds*
- 1 tsp pickling spice*
- 1 clove garlic, chopped*

Kinda Sorta Sours pickling spices: (Mitch's preferred)

- ½ cup champagne vinegar*
- ½ cup sugar*
- 3 Tbsp kosher salt*
- 1 tsp mustard seeds*
- ¼ tsp turmeric*
- 1 tsp celery seeds*
- 1 tsp pickling spice*
- Pinch red pepper flakes*
- 4 cloves garlic, smashed*

Place the cucumbers and onions in a clean, spring-top jar; layer veggies in to fill as much volume as possible. In a non-reactive saucepan, place the water, vinegar, and other pickling spice ingredients (set garlic aside). Boil five minutes, stirring occasionally.

Place garlic on top of veggies. Pour the hot pickling liquid over the veggies, filling to top. Cool mixture to room temperature, and top off with any remaining liquid. Refrigerate. Pickles are ready to eat in two days, and keep nicely for about one month.

Yield: Four servings

