



The turmeric makes these pickles golden yellow. So the color may not be typical but the taste is delicious.

Yield: 3 pints

Water Bath Processing Time: 10 minutes

10 small pickling cucumbers, sliced ¼-inch thick (or 3 large regular cucumbers if you can't find pickling cucumbers)

2 medium sized yellow onions, peeled, quartered, sliced
Salt

1 quart apple cider vinegar
1 cup sugar
2 teaspoons celery seed

Brine

2 teaspoons mustard seed
2 teaspoons salt
1-2 inches cinnamon stick

2 teaspoons turmeric
2 teaspoons ground ginger

Turmeric Paste

2 tablespoons flour

Combine cucumbers and onions in a colander and toss with a good amount of salt. (Don't use too much because the cucumbers and onions are not rinsed before they are added to the brine. So the salt you use goes with them.) Let drain for 2 hours.

Combine the turmeric, ginger, and flour with just enough of the cider vinegar to make a thick, smooth paste.

Make the brine by combining the remaining vinegar with sugar, celery seed, mustard seed, salt, and cinnamon stick.

Heat the brine and when almost boiling stir in the turmeric paste.

Add the cucumbers and onions to the brine and bring to a boil. Then simmer for 30 minutes.

Pack the cucumbers and onions into hot jars (pack them tightly) and add brine to cover leaving 1/4-inch head space, wipe rims, and seal.

Place in boiling water bath and wait until the bath returns to a full boil. Then process for 10 minutes.



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