

Pickled Cucumber

Ingredients

1,25 kg cucumbers
60 ml Kosher salt or pickling salt (regular table salt has additives in and it will turn the pickles dark)
500 g white or yellow onions, thinly sliced
315 ml white distilled vinegar
250 ml Apple cider vinegar
560 ml sugar

Pickling spices

15 ml mustard seeds
2 cm cinnamon stick
12 Allspice berries
a pinch of ground Allspice
12 whole cloves
a pinch of ground cloves
2,5 ml turmeric



Method

Rinse and slice the cucumbers: Carefully rinse the cucumbers, scrubbing away any dirt that may have stuck to the ribs. Cut the ends of the cucumber approximately 1 cm off and discard. Slice the cucumbers in 0.5 cm thick slices, place in a large bowl.

Salt, chill, and drain the cucumber slices: Add the sliced onions and all of the pickling salt. Stir in so that the salt is well distributed amongst the cucumber slices. Cover with a clean tea towel (thin towel, not a terry cloth). Cover with a couple of ice. Put in the refrigerator and let chill for 4 hours. Discard ice. Rinse the cucumber and onion slices thoroughly and drain. Rinse and drain again.

Sterilize the jars: If you are planning to store your pickles outside of the refrigerator for any length of time, you will need to sterilize your jars before canning, and heat the filled jars in a hot water bath after canning. To sterilize the jars for canning, place the empty jars on a metal rack in a large canning pot. The jars must rest on a rack in the pot, not on the bottom of the pot. Fill with warm water and bring to a boil. Reduce the heat to warm to keep the jars hot and ready for canning. Remove with tongs or jar lifters one by one as you can the cucumbers.



(If you are planning to eat the pickles right away and store them the whole time in the refrigerator, you can skip the water bath step. It is still a good idea to sterilize the jars first, you can do that by running them through the dishwasher or placing them in a 90°C oven for 10 minutes.)

Sterilize the lids by bringing a pot of water to a boil and pouring water over a bowl containing the lids.

Making the pickling syrup: In a pot, place the vinegar, sugar and all the pickling spices. (DO NOT add salt.) Bring to a boil. Once the sugar has dissolved, add the sliced cucumbers and onions. Bring to a boil again. As soon as the sugar vinegar solution begins boiling again, use a slotted spoon to start packing the hot jars with the cucumbers and onions.

Pack jars, adding pickling syrup: Pack jars to 2 cm from the rim with the cucumbers and onions. Then pour hot vinegar sugar syrup over them. Wipe the rim clean with a paper towel. Place a sterilized lid on the jar. Secure with a metal screw band.

Process in hot water bath: If you are planning to store pickles outside of refrigerator, you will want to process the filled jars in a hot water bath. Return filled jars to the same canning pot with its already hot water. The water level needs to be at least 2 cm above the top of the cans. Bring to a boil and let boil hard for 15 minutes or 20 minutes. Remove the jars from the pot. Let it cool down to room temperature. The jars should make a popping sound as their lids seal. If a lid does not properly seal, do not store the jar outside of the refrigerator.