

Morgan's Bread & Butter Pickles

These pickles can be made and stored in the refrigerator, or canned using a water bath method for pantry storage

- 1 sweet red pepper, thinly sliced
- 6 baby cucumbers, cut crosswise in ½' slices
- ½ sweet onion, thinly sliced
- 1 ½ cup cider vinegar
- 1 ½ cup sugar
- ½ teaspoon kosher salt
- ½ teaspoon red mustard seed (if red mustard seed not available, use yellow)
- ½ teaspoon celery seed
- ½ teaspoon turmeric

Place red pepper, cucumber and onion slices in a crock or ceramic bowl.

Place vinegar, sugar and spices in a saucepan. Bring to a boil and let boil for 2 minutes. Cool completely.

Pour vinegar mixture over the vegetables. Cover with plastic wrap and place in the refrigerator.

Wait one day before starting to use. Keep refrigerated.