



Sweet Heat Shortcut Pickles

Author: GritsAndGouda.com

Yield: 3 1/2 cups pickles

Sweet and hot bread and butter pickles. Start with a jar of store-bought dill pickles.

Ingredients:

- 1 (24-oz) jar sliced, bread and butter pickles (I prefer Mt. Olive brand Simply Pickles because it doesn't have artificial dyes or preservatives)
- 1 large Vidalia or other sweet onion
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar
- 1/4 cup apple cider vinegar
- 5 garlic cloves, peeled and halved lengthwise
- 3/4 teaspoon crushed red pepper flakes
- 1 teaspoon mustard seeds
- 1/2 teaspoon turmeric

Directions:

1. Drain pickles and discard liquid. Place pickles in a medium size bowl.
2. Peel onion and cut in half vertically. Lay cut side down and cut vertically into 1/4-inch slices and add to pickles in the bowl. Add sugars, vinegar, garlic, pepper flakes, mustard seeds, and turmeric to the bowl; stir well. Cover and refrigerate 24 hours or until sugar is dissolved and pickles have a kick to them from the crushed red pepper. Stir once during the 24 hours. Keep them in the bowl because they won't fit back in the jar yet.
3. Spoon pickles back into the same pickle jar or in a decorative 4-cup canning jar. The onions will have reduced in volume enough after 24 hours to fit in the jar.

Gift. Vegan. Gluten Free. Fat Free.