

Sweet and Spicy Ginger Beer Pickles

Servings: 2 quarts, 2 oz servings

INGREDIENTS

- 2½ lbs Kirby cucumbers cut crosswise into ¼" rounds (about 8 cups)
- 2 c thinly sliced red onions
- 1/3 c pickling salt
- 2 c apple cider vinegar
- 1 bottle Chef's Line® Craft Spicy Ginger Beer
- 1¼ c (packed) light brown sugar
- 1 T grated, peeled, fresh ginger
- 1 T turmeric
- 1 T yellow mustard seeds
- 1½ t coriander seeds
- 1 t celery seeds
- 2 Fresno chili peppers or red jalapeños, pricked with a toothpick

PREPARATION

1. Toss together cucumbers, onions and salt in a large bowl. Add 3 cups ice; set aside for 2 hours. Drain; rinse well and drain again.
2. Combine vinegar and remaining ingredients with 1 bottle ginger beer in a large pot; bring to a boil, stirring to dissolve sugar. Add cucumbers and onions; return to a boil.
3. Ladle hot vegetables and pickling liquid into 2 clean, hot, 1-quart jars, dividing equally. Press vegetables to completely submerge in liquid, leaving ½" space on top.



4. Chill overnight before serving. Pickles will hold in refrigerator for up to 3 months.

