

Gillian's 1 Hour Bread and Butter Pickles

7 medium cucumbers, scrubbed, unpeeled OR about 16-18 mini cucumbers

2 tablespoons sugar

1 tablespoon salt

Peppercorns (whole black pepper) about 10

mustard seeds about 8

2 -3 bay leaves

4 cloves garlic, peeled and halved

2 c (500 ml) water

1 c (250 ml) cider or white vinegar

Directions:

Slice your cucumber (do not peel) medium thin, the size of a sliced pickle. Set aside. Into a pot place the sugar, salt, peppercorns, mustard seeds, bay leaves and garlic and pour over this the water and vinegar. Bring to a boil, cook 3-4 minutes, add washed whole mini cucumbers or sliced cucumber and bring back to the boil. Boil 2-3 minutes and **turn off flame**, cover with lid and leave for one hour sitting in the pot. If you have time, let marinate 5-6 hours but put in fridge after the first hour. Great if you can store in a glass jar but works fine in a good snap lid container as well.