

CHEF AT THE MARKET

Chef: Cal DeMercurio, Rivers Restaurant

202 Hemsted Drive, Redding, CA ~ (530)223-5606

Bread and Butter Pickles

1 cup sugar
1 cup white vinegar
1 Tbsp salt
1 tsp celery seed
1 tsp mustard seed
1 tsp granulated garlic powder
1 tsp onion powder
1 tsp turmeric
3 large English cucumbers, sliced $\frac{1}{8}$ inch thick on a mandolin
 $\frac{1}{2}$ medium yellow onion, thinly sliced

Combine sugar, vinegar, salt and spices, whisking until dissolved. Add cucumbers and onion, cover and allow to steep for a minimum of three days in the fridge. Store in an airtight container in fridge for the winter season.

Chef Cal's tips: I make bread and butter pickles with English style cucumbers because of their mild skin flavor, but many people pickle just about any vegetable they can think of, including carrots and cauliflower, onions and garlic. Pickled fare is always good with a nice meaty sandwich, burgers or even as part of a salad.



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