

Prep Time	25 minutes
Salting & Ice Rest	2 hours (hands-off)
Cook Time (Brine)	5 minutes
Yield	2 Quarts (approx. 16 servings)
Storage & Shelf Life	Keeps refrigerated for up to 2 months

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Heat & Cooking Intensities

- Cold Salting Stage: Ice water bath (32°F to 38°F). Essential for setting cell structure firmness before exposure to vinegar.
- Brine Simmer Stage: Medium Heat (approx. 190°F to 200°F). Bring the vinegar, sugar, and whole spices to a gentle boil to dissolve sugar completely and bloom the essential oils in mustard and celery seeds.
- Cooling Stage: Ambient room temperature (68°F to 72°F) for 1 hour, followed by strict refrigeration below 40°F .

Ingredients

Cucumber Base

- 3 lbs (approx. 10-12 medium) Kirby or Persian cucumbers, washed and sliced into 1/4-inch rounds
- 2 medium Vidalia or sweet yellow onions, thinly sliced
- 1/4 cup Pickling salt or coarse kosher salt (do not use iodized table salt)
- 4 cups Crushed ice or ice cubes

Golden Aromatic Brine

- 1 1/2 cups Apple cider vinegar (5% acidity for crisp tang)
- 1/2 cup Distilled white vinegar (5% acidity)
- 1 3/4 cups Granulated white sugar
- 1/2 cup Light brown sugar, packed
- 1 1/2 tbsp Whole yellow mustard seeds

- 1 tsp Whole celery seeds
- 1 tsp Ground turmeric (gives the signature bright golden color)
- 1/4 tsp Whole allspice berries or pinch of ground cloves

Step-by-Step Instructions

1. Prep and Slice the Vegetables: Approx. 15 minutes.

Wash your cucumbers thoroughly in cold water to remove any dirt. Slice off and discard 1/16-inch of the blossom end of each cucumber (the blossom end contains enzymes that can soften pickles). Using a mandoline or sharp knife, slice the cucumbers into uniform 1/4-inch thick rounds. Thinly slice the sweet onions.

2. Ice & Salt Curing Process: Rest time: 2 hours.

In a large mixing bowl, toss the sliced cucumbers and onions with the 1/4 cup of pickling salt. Cover the vegetables completely with 4 cups of crushed or cubed ice. Let stand at room temperature or in the fridge for 2 hours. *The salt pulls excess moisture out of the cucumber tissue while the ice keeps the cell walls tight and firm.*

3. Rinse and Drain: Approx. 5 minutes.

After 2 hours, pour the cucumber and onion mixture into a large colander. Rinse thoroughly under cold tap water to remove excess surface salt. Drain completely and gently pat the slices dry with paper towels.

4. Brew the Sweet & Tangy Brine: Medium Heat (5 minutes).

In a medium stainless steel saucepan, combine apple cider vinegar, white vinegar, granulated sugar, brown sugar, mustard seeds, celery seeds, turmeric, and allspice. Place

over medium heat and bring to a gentle simmer, stirring frequently until all sugar crystals have completely dissolved. Turn off the heat.

5.Jar Packing & Brining:Assembly: 10 minutes.

Pack the drained cucumber and onion slices tightly into clean, glass pint or quart mason jars. Carefully ladle the hot brine over the vegetables, ensuring all slices are fully submerged while leaving about 1/2-inch of headspace at the top of the jar. Tap the jars gently on a towel-lined counter to release trapped air bubbles.

6.Cooling and Refrigeration:Chilling: 24 Hours Minimum.

Leave the jars open on the counter for about 45 to 60 minutes until they reach room temperature. Seal tightly with lids and transfer to the refrigerator. While you can eat them after 24 hours, flavor depth peaks around Day 3 or Day 4.

Nutritional Breakdown

Values are calculated per standard serving size (2 tbsp) or approx. 30 g of drained pickle slices).

Nutrient	Amount Per Serving	% Daily Value*
Calories	35 kcal	—
Total Fat	0.1 g	0%
Saturated Fat	0 g	0%
Cholesterol	0 mg	0%
Sodium	180 mg	8%
Total Carbohydrate	8.5 g	3%
Dietary Fiber	0.4 g	1%
Total Sugars	7.8 g	—
Protein	0.3 g	1%
Potassium	42 mg	1%
Calcium	12 mg	1%

