

Bavarian Mustard Pickles

INGREDIENTS

- 1.5 lbs. Gherkin Cucumbers
- 1 Onion
- 4-5 Dill Sprigs
- 1 Cup Distilled Water
- 1 Cup White Vinegar
- $\frac{3}{4}$ Cup Sugar
- 1 Tbsp Salt
- 1 $\frac{1}{2}$ Tsp Yellow Mustard Seeds
- 2 Garlic Cloves
- 1 Bay Leaf
- $\frac{1}{2}$ Tsp Turmeric

DIRECTIONS

1. Peel the cucumbers. Cut the cucumbers in half length-wise. Scoop out all the seeds and soft inner flesh of the cucumbers. If your spears are long, slice them through the middle so they're not too tall for the jar.
2. Next, peel and slice the onion.
3. Fill the jar by alternating layers of cucumbers and onions until filled. Top each jar off with dill.
4. Place all the spices in a mortar & pestle and coarsely grind. In the saucepan, combine water, vinegar, sugar, and salt, and add the spices plus the turmeric powder. Turn the heat to high and stir until the salt and sugar have dissolved. Turn down the heat and allow to simmer, covered, for a few more minutes.
5. When ready to pour in the hot brine give it one good stir and pour the spice-filled brine into the jar. There may be a small amount of excess brine remaining. Seal the jar lid tightly.
6. Allow to stand at room temperature for an hour or so, then place in the refrigerator. Wait at least 24 hours before eating.