

Refrigerator Pickles

From Jason Newman, executive chef, Barrington's Restaurant.

Slice about 4 pounds of cucumbers, and, (or) squash about 1/4 inch thick. Slice 1 large onion thinner, toss with kosher salt. Set aside. Let sit an hour or so. Drain in colander, taste, rinse if too salty.

To make the pickling liquid:

Mix together in large saucepan:

1/2 c sorghum molasses

3 c apple cider vinegar

1c water

1c sugar

2-3 small hot peppers

Add to liquid in saucepan:

(1tsp each of below)

Curry

Turmeric

Fennel

Allspice berries

Dry Mustard

Heat to a simmer and simmer until all ingredients are dissolved.

Pour over cucumbers and sliced onions. Let sit about 5-6 hours. Refrigerate. Pickles are ready to use in 24 hours.