

Bread-and-Butter Pickles  
"Your Burger Will Thank You," by Melissa Clark  
*The New York Times*, "A Good Appetite" column  
June 29, 2012

Time: About 50 minutes plus 2 hours' refrigeration

Yield: about 1 quart

*"For these pickles, I spiced up classic, sweet bread-and-butter slices with allspice and coriander. Generally, the smaller the cucumbers, the more crisp the pickles will be. I used very small Kirby cucumbers, and a month later mine still crunch with each bite."*

### Ingredients

1 pound Kirby cucumbers  
2 tablespoons coarse kosher salt  
3 large sprigs fresh dill  
¼ cup light brown sugar  
⅓ cup cider vinegar  
2 teaspoons coriander seeds  
½ teaspoon black peppercorns  
¼ teaspoon allspice berries

### PREPARATION

1. Trim ends from cucumbers and slice into ¼-inch-thick rounds. In a colander set over a plate, toss them with salt. Refrigerate, uncovered, for 2 hours. Drain and transfer cucumbers and dill to a bowl.
2. In a small saucepan, combine sugar, vinegar, coriander, peppercorns and allspice. Bring to a boil and cook until sugar dissolves. Pour hot liquid over cucumbers and toss well. Let stand, tossing every 10 minutes, for 30 minutes. Transfer to an airtight jar and refrigerate for up to 1 week.

### \*Donna's Notes

I had to go to two food stores in order to locate [whole coriander](#). You'll also need [whole allspice](#), however, I substituted 1:1 with ground allspice. You can purchase the spices on line at [Penzeys](#) or [Sahadis](#) in New York to name two.

Some of the cook's comments on the webpage for this recipe said they didn't there was enough brine liquid; some tripled the brine. I used two 5-6 cucumbers for this recipe.