



### **Bread and Butter Pickle “Giardinera”**

Inspired by Chef Levon Wallace

3 small pickling cucumbers, washed and thin sliced  
1 small yellow onion, sliced thin  
1 small hot pepper, seeded or seeds included, thinly sliced  
1 petite red bell pepper, seeded, thinly sliced  
1/2 cup yellow cauliflower, cut into small or chopped florets  
1/2 cup sweet potato, peeled, chopped in cubes  
1 celery rib, thinly sliced  
1/4 cup kosher salt  
Water as desired

#### Pickling Syrup

1/2 cup apple cider vinegar  
1 cup white distilled vinegar  
1 cup granulated sugar  
1 Tablespoon pickling spice  
1/2 Tablespoon mustard seeds  
3 allspice berries  
2 whole cloves  
1 bay leaf  
1/2 to 1 teaspoon ground turmeric

Slice vegetables into 1/4 to 1/2 inch slices or chunks. Place in large glass bowl. Toss with salt; add cold water to cover; place in refrigerator to chill for 2 hours.

Drain vegetables; rinse well with cold water. Vegetables will still have a light salt taste. Set aside in heat resistant bowl.

Place all the pickling syrup ingredients in medium sized saucepan; bring to a boil; cook for 3 minutes. Remove from heat; strain over your vegetables. Stir well to combine; cool to room temperature.

Spoon into 2 pint containers with tight lids. Refrigerate for 8 hours.

**About the Recipe:** Giardiniera ("Jar - Din - Air - Ah") is a mixture of pickled veggies, usually served as a condiment, side dish, or mixed into salads. Its sweet sour tart flavor makes a perfect addition to your favorite sandwich. It can be prepared mild or hot depending on the amount of peppers or chilies used.

**Cook's Note:** I chopped my vegetables smaller so I could use them as a relish on beef sandwiches, but you can slice them in larger pieces for a side dish serving. I found a Chicago Giardiniera recipe that added several other ingredients: oregano, celery seeds, and a cup of canola or olive oil, which produces an Italian dressing-like flavor. Feel free to create your own taste blend.