

## **B&B Pickles (yields ?)**

### **Brine:**

2 cups water  
2 cups sugar  
2 Tbsp salt  
2 cups cider vinegar  
1 oz garlic cloves  
2 cinnamon sticks  
1/2 oz candied ginger  
1 Tbsp allspice berries  
1 tsp mustard seeds  
1 tsp coriander seed  
1/4 tsp celery seed  
4 ea cloves  
4 ea bay leaves  
1 pod star anise

### **Guts:**

3 english cucumbers, sliced 1/8"  
1 red bell pepper, cut into short julienne  
1 red onion, cut into short julienne

1. Combine all pickling ingredients and bring to a boil
2. Place "guts" in a container and cover with cheesecloth.
3. Pour boiling pickling liquid over guts and cover with a plate or some such to submerge.