Sweet Pickles
Makes 3 cups

1 pound (four 6-inch) cucumbers,
sliced ⅛-⅜ inch thick
½ cup (1 small) sliced onion
¼ cup apple cider vinegar
1 teaspoon kosher salt
½ teaspoon mustard seed
½ cup sugar, divided
¼ cup honey
1 teaspoon celery seed
2/3 cup white vinegar
1 teaspoon whole allspice
(or 1/8 teaspoon ground allspice)
1 teaspoon black peppercorns
½ teaspoon turmeric

Combine cucumbers, onions, cider vinegar, salt, mustard seed and 2 Tablespoons sugar in a sauce pan and bring to a simmer. Reduce heat to low and let cook for 10 minutes. Drain the mixture into a colander, discarding the liquid. Transfer the solids to a heatproof bowl or quart jar.

Combine 6 Tablespoons sugar, honey, celery seed, white vinegar, allspice, peppercorns and turmeric in sauce pan and bring to a boil. Pour hot mixture over the solids, pressing gently on cucumbers and onions to be sure all are covered by the brine; let container sit at room temperature until cool. Cover and refrigerate 36 to 48 hours before enjoying. Can be eaten after 24 hours, but best with longer pickling time.