

# Microwave Bread and Butter Pickles

Want tasty pickles fast? Try this easy microwave method!

Recipe by [Edna Sanchez](#) | Created on **Mar 12, 2022**

## Ingredients

- 1 large cucumber, sliced
- 1 teaspoon salt
- 1 onion, thinly sliced
- ½ teaspoon mustard seeds
- 1 cup white sugar
- ½ cup distilled white vinegar
- ¼ teaspoon celery seed
- ¼ teaspoon ground turmeric

## Directions

- In a medium microwave safe bowl, mix cucumber, salt, onion, mustard seeds, white sugar, distilled white vinegar, celery seed and turmeric.
- Microwave on high 7 to 8 minutes, stirring twice, until cucumbers are tender and onion is translucent.
- Transfer to sterile containers. Seal and chill in the refrigerator until serving.

## Nutrition Facts

Serving: **3 cups** | Calories: **36.5 kcal** | Carbohydrates: **9.2 g** | Protein: **0.2 g** | Sodium: **97.4 mg** | Fiber: **0.2 g** | Sugar: **8.7 g**

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