

Refrigerator Pickles

- 6 cups of thin sliced fresh cucumber (about 2 lbs.)
- 2 cups of thinly sliced onions
- 1 ½ cups of cider vinegar
- ¾ cup of white sugar
- ¾ tsp. salt
- ½ tsp. celery seed
- ½ tsp. ground turmeric
- ¼ tsp. crushed red pepper
- ½ tsp. pickling spice
- ¼ tsp. black pepper
- 1 Tbsp. garlic

Method: Combine cucumbers and onions in large bowl. Combine remaining ingredients in a saucepan and bring to a boil. Boil 2 minutes. Remove from heat and cool to room temperature. Pour over cucumber/onion mixture and stir to combine. Place in covered container in refrigerator for 8 hours. Keeps for several weeks. sdh