



Refrigerator Pickles

Servings: 0

Refrigerator Pickles that will keep for months.

Ingredients

4 cups sugar
4 cups Vinegar
1/2 cup coarse salt
1 1/3 t each, mustard seed, Tumeric, celery seed.

Directions

Stir until sugar is dissolved fully. Slice cucumbers that have been washed but not peeled, real thin. Slice two large onions real thin, to every 8 cucumbers.

Mix together and pack in a gallon jar and pour juice over, but don't heat it. This will keep in refrigerator for months. Cover pickles, but don't seal. Ready to eat in 7 days

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