



Refrigerator Pickles

Description

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This is a great cucumber side dish for a large bar-b-que or just to keep on hand for lunch or dinner. My old neighbor Pam shared the recipe with me and it has become a favorite summer recipe. Refrigerator pickles sort of remind of bread and butter pickles. They are tangy and have just the right crunch to them.

I recently made a batch of refrigerator pickles and used banana peppers from my mother-in-laws garden instead of green pepper. Feel free to vary the recipe according to your own tastes. It makes a large quantity and will keep in your refrigerator for at least a week or more.

Refrigerator pickles are easy, require few ingredients and great to make if you have an overabundance of cucumbers from your garden. I don't have a garden, but if anyone would like to share their cucumbers, I'll make the refrigerator pickles.

Refrigerator Pickles

Recipe Type: side dish

Author: Dawn

Ingredients

- 6 cups cucumbers
- 1 onion peeled and sliced
- 1 green pepper (optional)
- 2 tbsp salt
- 2 cups sugar, I use one cup and it's plenty
- 1 cup vinegar
- 1/2 tsp celery seed

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Instructions

1. Partially peel cucumbers and slice into 1/4 inch slices.
2. Put cucumbers, onion, and green pepper in a bowl.
3. Sprinkle 2 tbsp of salt over mixture.
4. Mix and let cucumbers sit for 15 minutes.
5. Drain liquid from mixture and put it in a glass jar.
6. Mix vinegar, sugar, and celery seed and pour over cucumbers.
7. Refrigerate.

Another one of my favorite recipes to make during the summer are these [red beet eggs](#). If you like beets you'll love these.



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