



3 HOUR REFRIGERATOR PICKLES

This recipe uses regular cucumbers and can be done without the hassle of canning.

INGREDIENTS

- 6 pounds cucumbers
- 4 medium onions
- 4 cups sugar
- 4 cups white vinegar
- 1/2 cup salt
- 1-1/2 teaspoons ground turmeric
- 1 teaspoon celery salt
- 1 teaspoon mustard seed



INSTRUCTIONS

Slice the cucumbers 1/4 in. thick. Slice onions 1/8 in. thick. Place both in a large nonmetallic bowl. Combine the remaining ingredients; pour over cucumber mixture. Stir well for 5 minutes. Cover and refrigerate 3 hours before serving. Store in the refrigerator for up to 3 months, stirring occasionally. Yield: 2-1/2 quarts.

Note: I've found you can cut the amount of sugar down to 1 cup and the pickles will still be sweet.