



Bread and Butter Refrigerator Pickles

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| Servings | 2 quarts |
| Prep Time | 0 hours, 15 minutes |
| Cook Time | 0 hours, 0 minutes |

Summary

These pickles take only moments to make, but last up to three months in the fridge. Who needs prolonged and complicated pickling recipes when there's such simplicity?

Ingredients

6 pounds cucumbers
4 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 seeds
1 Tablespoon casia buds (optional)

Instructions

1. 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.
2. Cover and refrigerate 3 hours before serving. Store in the refrigerator for up to 3 months, stirring occasionally.

Sources

Greenhorn Acres newsletter -
<http://greenhornacres.com/>

Related Recipes

Bug pickles - http://www.localdish.net/posts/bug_pickles