

The Hungry Friar

Recipes from the Carmelite Family

Refrigerator Pickles

From MarthaStewart.com. Love these pickles.

Ingredients:

1 pounds Kirby cucumbers sliced ½" thick on the diagonal (about 8 cups)	2 cups sugar
1 medium Vidalia onion sliced 1" thick	1 cup cider vinegar
2 celery stalks, sliced ½" thick on the diagonal	1 tsp celery seed
Coarse salt	1 tsp mustard seed

Instructions:

1. In a colander set over a medium bowl, toss cucumbers, onion and celery with 1 ½ tsp salt. Set aside to drain, 30 minutes, tossing occasionally.
2. In a small bowl, combine sugar, vinegar, celery seed and mustard seed; stir until sugar is dissolved.
3. Divide cucumber mixture among clean jars or airtight containers and pour vinegar mixture over. Refrigerate at least 8 hours (or up to 2 weeks).