



Carol's Grandmother's Refrigerator Pickles

Makes 4 pint jars

Ingredients:

4-5 medium cucumbers
1/2 white onion
1 red bell pepper
1 cup sugar
2 cups white vinegar
1/2 cup Kosher salt
4 tsp. pickling spice
2 tsp. red pepper flakes
4 cloves garlic

Directions:

1. WASH the jars, lids and rings with hot soapy water, RINSE well and air dry.
2. WASH the cucumber well. SLICE into 1/8-inch thick slices.
3. PEEL the onion, CUT in half and trim the ends. SLICE one half into paper-thin slices.
4. PREP the red bell pepper by removing the seeds, cutting the pepper's flesh into strips, then cross-cutting into a fine 1/8-inch dice. DICE enough to have ready 1/2 cup diced pepper – 1/8 cup for each jar.
5. MIX the brine by adding the sugar, vinegar, and Kosher salt together in a bowl and stirring until the salt and sugar are dissolved.
6. PLACE in each jar 1 teaspoon pickling spice, 1/2 teaspoon red pepper flakes, a garlic clove, one fourth of the sliced onions, and one fourth of the diced peppers.
7. FILL each jar with sliced cucumbers.
7. ADD the prepared brine to each jar filling each one while submerging the veggies. (Start by adding the brine a half cup at a time to each jar; continue adding the brine in small portions equally across the four jars. If extra liquid is need to fill, top with additional vinegar.)
8. WIPE the jar rims, APPLY the lids and rings.
9. PLACE the jars in the refrigerator to cure for 24 hours. ENJOY the next day and over the next few months storing the jars in the refrigerator.