

Homemade Refrigerator Pickles

Ingredients:

- approximately 2 quarts of thinly sliced cucumbers (about 6-7 cucumbers)
- 1/2 to 1 whole onion, thinly sliced (depending on how much onion you like)
- 2 Tbsp sea salt (or regular salt)
- 1 1/2 cups sugar
- 3/4 cup vinegar

Directions:

1. Slice your cucumbers and onions as thin as you can. (I used my 2-quart drinking pitcher to hold the cucumbers so I'd know when I had two quarts. :))
2. Place the cucumbers and onions in a large bowl and cover with ice cold water (add 8-10 cubes of ice). Add the salt and stir to combine. Let stand for about 2 hours.
3. Drain the water. Then add the sugar. Mix the sugar until the cucumbers are evenly coated (I just use my hands).
4. Add the vinegar and mix.
5. Spoon it all into mason jars (a canning funnel definitely helps) or some other airtight container and let it sit in the fridge for approximately 24 hours. Note that there will not be enough liquid to cover all the cucumbers initially, so just divide the liquid as evenly as possible among your containers. And as it sits, the cucumbers will make their own juice and eventually they'll be full almost to the top. You want the cucumbers in liquid if possible, since that is what will enhance the flavor as they sit.

ENJOY!