

Authentic Amish Refrigerator Pickles

Ingredients:

6 c cucumbers, sliced
1 c green pepper, sliced
1 c onion, sliced
Liquid:
1 c cider vinegar
2 c white sugar
1 tsp celery seed
2 Tbsp salt

Directions:

Slice the veggies into 2 quart jars, I like to make layers of them: you can leave out the onions and peppers, if you want, but they are so good!~Mix your other ingredients in a large measuring cup, stir well.

The sugar will not be dissolved yet~Pour over sliced vegetables, evenly in each jar~You will finish filling the jars with cold tap water~I shake the jar a few times during the 24 hrs to mix~No need to cook it~ Ready to eat in 24 hours.

Taste best if eaten within a week or two~but I like to add tomato wedges or slices to this liquid for overnight, when it is close to empty of veggies~Use the next day~Unbelievable with sandwiches~ ~I have also pickled hot peppers using a batch of this same liquid~They are delicious!~