

Tim Farmer's Country Kitchen

REFRIGERATOR PICKLES

*1 cup white vinegar
1 ½ cups sugar
1 teaspoon pickling salt
½ teaspoon celery seed
½ teaspoon pickling spices
Dash of red pepper flakes
6-7 cucumbers, sliced
Onions, sliced thin*

Boil first 5 ingredients. Layer cucumbers, onions and red pepper flakes (less if you don't want spicy) in jar and pour liquid overtop. Refrigerate for 24 hours. Will keep for 1-2 months in fridge.



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