

# Easy Refrigerator Pickles

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**Source:** Kathleen Kanen, [Cooking Light](#) August 2007 <http://www.myrecipes.com/recipe/easy-refrigerator-pickles-0>

Amount	UOM	Ingredient	Substitution
6	Cups	Pickling Cucumbers, thinly sliced	English Cucumbers
2	Cups	Onion, thinly sliced	
1 1/2	Cups	White Vinegar	Apple Cider Vinegar
3/4	Cup	Sugar	
3/4	Tsp	Salt	
1/2	Tsp	Mustard Seeds	
1/2	Tsp	Celery Seeds	
1/2	Tsp	Ground Turmeric	
1/2	Tsp	Crushed Red Pepper	Korean Red Hot Pepper
1/4	Tsp	Freshly Ground Black Pepper	
4		Garlic Cloves, thinly sliced	

1. Toss Cucumber and Onion in a medium glass bowl or container.
2. Combine remaining ingredients in a small saucepan. Bring to a boil; cook 1 minute.
3. Pour brine over cucumber mixture; let cool.
4. Cover and chill at least 4 days. Note: Pickles may be stored in the refrigerator for up to one month.