



REFRIGERATOR BREAD & BUTTER PICKLES

Some of my grandchildren love these pickles so much that a one quart jar will not last the meal, so I can't make enough! The cool thing about these pickles is that you may make one jar or 50 jars—as many as you have refrigerated space for—but they do need to remain refrigerated. Adjust the recipe for the volume of cucumbers you have. You may also substitute zucchini, but in a different jar.

4 cups sugar
4 cups white vinegar
¼ cup canning (or Kosher) salt
1 teaspoon, each, turmeric, celery seed, and mustard seed
2-3 onions, sliced
4-6 cucumbers
Peeled garlic clove for each jar, optional

Bring sugar and vinegar to a boil and cook enough to melt the sugar. Cool. When liquid is cool, add salt and spices. Wash and slice 4-6 cucumbers and the onions. Put cucumbers and onions in a large container, and pour brine over all, and refrigerate. (I use glass quart jar, and do not recommend plastic.) You may wish to make several jars at once. They are ready to eat in 24 hours. They will keep in the refrigerator for up to one year.* You may add more cucumbers and onions to the brine when you have room in the jar.

**This recipe/method has been around for a long time. As a Home Economist, it is my duty to tell you that the Cooperative Extension Service recommends that these pickles be used within 2 weeks. I suspect that some people contaminate the brine by using unclean jars, plus inserting fingers and dirty utensils into the pickle jar. I would recommend sterilizing the jars in boiling water before making the pickles, and only using clean utensils when removing pickles from the jar, especially if you use them after 2 weeks.*