

Refrigerator Pickles

Adapted from myrecipes.com

This recipe should fill three to four 8-ounce mason jars

Ingredients

- 2 medium-sized zucchinis or cucumbers
- 1 ½ cups white vinegar
- ¾ cup sugar
- ¾ tsp Kosher salt
- ½ tsp mustard seeds
- ½ tsp celery seeds
- ½ tsp ground turmeric
- ½ tsp crushed red pepper (optional)
- ¼ tsp ground black pepper
- 4 cloves garlic

Directions

1. Peel the cloves of garlic and place one in each jar.
2. Slice the cucumbers and/or zucchini into 1/8 to 1/4 inch thick slices Pack the slices into the jars up to about 1 inch from the top of the jar.
3. Combine the vinegar, sugar, salt, mustard seeds, celery seeds, turmeric, crushed red pepper, and black pepper in a small saucepan. Bring the mixture to a boil and boil for one minute.
4. Carefully pour the hot pickling mixture over the veggies in the jars up to about ½ inch from the top of the jar. Allow the jars to cool almost to room temperature.
5. Seal the jars and refrigerate them. Wait at least three days for veggies to “soak up” the pickling flavors. The longer you wait the more flavorful the pickles will be. Try to shake the jars at least once a day The pickles should last for at least one month