

# Our State eats

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## Refrigerator Pickles

*Yield: 4 pints.*

- 2 pounds pickling cucumbers, sliced ¼-inch thick**
- 2 sweet white onions, thinly sliced**
- 4 cups distilled white vinegar**
- 4 cups sugar**
- ½ cup kosher salt**
- 1½ teaspoons turmeric**
- 1½ teaspoons celery seed**
- 2 teaspoons dry mustard**

Toss sliced cucumbers and onions in a bowl, then add the mixture to 4 pint jars, filling each to the top.

In a saucepan, heat vinegar, sugar, salt, turmeric, celery seed, and dry mustard until sugar is dissolved. Pour liquid over cucumbers to cover. Place lid on jars and tighten. Wipe jars with a clean, warm cloth, then refrigerate overnight. Serve cold. Keep all opened pickles in the refrigerator. Reserve leftover liquid for salad dressing or coleslaw.



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