

REFRIGERATOR PICKLE RECIPES



Many fresh pack pickles can be stored in the refrigerator

for short periods of time (several weeks) without heat processing. However, quality will deteriorate rapidly, and these products may become unsafe if stored for extended periods.

For pickles that can be stored in the refrigerator, follow the directions in this bulletin for refrigerator pickles. The relatively strong vinegar/sugar solution will maintain the quality of cucumbers, cauliflower, peppers or other vegetables that you may choose to pickle **for up to 2 weeks in the refrigerator.**

Wash standard home canning jars in hot, soapy water and rinse well. **Sterilize jars by boiling for 10 minutes.** Keep them in hot water until you are ready to fill them, to prevent them from breaking when filled with hot pickling solution.

Note:

g. = gram

lb. = pound

oz. = ounce

tblsp. = tablespoon

tsp. = teaspoon

1 quart = 2 pints = 4 cups

Cucumber pickles with onions or vegetable medley

8 cups cucumbers, thinly sliced

1 cup onion, peeled and sliced (2 medium onions), or in place of onion, an equal amount of other vegetables such as cauliflower, peppers or carrots as desired

Pickling solution:

4 cups vinegar (5% acetic acid)

2 cups sugar

$\frac{1}{3}$ cup canning and pickling salt

1 $\frac{1}{2}$ tsp. each of celery seed, mustard seed and turmeric

1. Mix pickling solution ingredients together until sugar is dissolved. This mixture does not have to be heated, but heating will more rapidly dissolve the sugar and pickle the vegetables.
2. Wash and prepare vegetables, trim blossom ends from cucumbers and discard.
3. Fill hot **sterilized**** pint or quart jars with thinly sliced cucumbers and other vegetables. Cover vegetables with hot pickling solution, and cap jars with clean lids. Label and date, and store in the refrigerator at 40° F or colder for up to 2 weeks. **This pickle is not heat processed and must be kept refrigerated.**

Yield: 2 quarts

