



No Cook Fridge Pickles

On a sideroad quite near to the NB/PEI Bridge, there is a lovely greenhouse where I stopped to get some veggie plantings for our event at Green Gables and our Diamond Jubilee celebration.

When hearing about our food-sharing efforts and recipe searches, the wonderful owner went back to her house and contributed this fabulous pickle recipe.

When I asked, how long are they good for? She replied "I don't know. They are really delicious and never last long." She was and continues to be right.

Thinly slice

4 English Cucumbers

(For crispier pickles, soak cucumbers in ice water for an hour before slicing.)

1 Green Pepper

1 Red Pepper

5 Small Onions

Syrup

3 cups White Sugar

3 cups White Vinegar

1/3 cup Pickling Salt

1 tsp Turmeric

1 tsp Celery Seed

1 tsp Mustard Seed

DIRECTIONS:

1. Wash vegetables and slice.
2. Mix ingredients and pour over the vegetables.
3. DO NOT COOK.
4. Put in jars and keep in refrigerator.



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